



# LESSINI DURELLO D.O.C

## CHAMPAGNE METHOD – 60 MONTHS

### EXTRA BRUT

#### VINIFICATION & AGEING

Manual collection in small crates during the third week of September. Destemming and soft pressing in low temperature with nitrogen saturation. Before fermentation, the must is settled. Once fermentation is finished, noble lees are preserved by weekly stirring and stored for 8 months.

#### DESCRIPTION

Golden, bright and shiny.

This sparkling wine shows a very fine perlage, good quantity of elegant bubbles and an incredible persistence.

The nose is intense and complex, with markedly mineral sensations, at time iodine, and then perception of chalk and flint.

It gives off a complex and well balanced bouquet: aromas of exotic and citrus fruit such as mango, papaya, candied citron and bergamot, that evolve in fragrant notes as dried fruit, bread brioches and custard. Floral hints of acacia and orange blossom.

At the end of the sip, it teases the palate with sweet spices, cinnamon and ginger.

The mouthfeel is creamy, full-bodied, elegant, with a long persistence, accompanied by a savory finish and pleasantly bittered.

#### STATISTICS OF THE VINEYARD

**Area:** Monte Calvarina, Verona

**Grape:** Durella 85%, Pinot Blanc 15%

**Soil:** volcanic with basaltic rocks

**ASL:** 500 meters

**Exposure:** south

**Area Under Vines:** 4 H.a

**Vineyard Age:** 35 years

Serve at 6/8 °C.

#### FOOD PAIRING

- . Baccalà alla Vicentina (Vicenza-style cod)
- . Fassona tartare with crusted egg
- . Cutlet of Foie Gras

#### HISTORY

Durella is a white grape variety cultivated since 1200.

Originally called "Duracina", from the Latin Durus Acinos, because of its thick skin consistency, rich in polyphenols; Durella is a grape with a strong and resistant character, a sharp acidity and mineral notes due to the volcanic soil.

Grapes are grown at 400 to 700 meters asl, in the volcanic area between Verona and Vicenza, in Veneto Region.

Around the middle of Sixteenth Century, the wine took for the first time the declination "Durello". It was a very appreciated wine for its resistant acidity that contrasted the wild flavor of the dishes consumed at the time.

In the 19th century the Durella grape served as a balancing element in the correction of low-acidity-wines.

Its valorization begins only in the last decades, with its vinification in purity and the production of sparkling wines.

Today Durello wine is part of the DOC Monti Lessini and, thanks to the versatility of the grape, is produced in the still, sparkling and sweet version.

#### STATISTICS OF VINIFICATION

**Yield per Hectar:** 100 q

**Acidity:** 7

**pH:** 3.25

**Sugars:** 2 g/l

**Sulphites:** 75 mg/l

**Alcohol:** 12,5% vol.

**Production:** 5000 bt

**Fermentation Container:** steel

**Second Fermentation:** 60 months

on its yeasts

**Aging Time:** 6 months

**Longevity:** 10 years