



LESSINI DURELLO D.O.C

CHAMPAGNE METHOD – 36 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

It's a bright and brilliant straw-yellow colour with fine and persistent bubbles.

Olfactory impact of good intensity, played on exotic fruity hints of pineapple and mango, candied citron peel, lime and yellow peach.

Fragrant notes of bread crust and dried fruit. Floral hints of acacia and jasmine. In closing, scents of aromatic herbs, mainly thyme and sage.

Tempting sip, full and dry, well supported by the flavor given by volcanic soil rich in basalts, and pleasant tangy freshness.

Serve at 4/6 C°.

FOOD PAIRING

- . Baccalà Mantecato
- . Fettuccine with courtyard ragù
- . Asparagus risotto.
- . Vegetables crepès
- . Shrimps tempura
- . Zucchini flowers fried.

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 THE VINEYARD

Area: Monte Calvarina, Verona

Grape: Durella 85%, Pinot Bianco 15%

Soil: volcanic with basaltic rocks

ASL: 500 meters

Exposure: south

Area Under Vines: 4 H.a

Vineyard Age: 35 years

STATISTICS OF VINIFICATION

Yield per Hectar: 100 q

Acidity: 7,3

pH: 3.2

Sugars: 2 g/l

Sulphites: 75 mg/l

Alcohol: 12,5% vol.

Production: 26000 bt

Fermentation Container: steel

Second Fermentation: 36 months

on its yeasts

Ageing Time: 6 months

Longevity: 10 years