



LESSINI DURELLO DOC RISERVA 36 MESI DOSAGE ZERO



Durella is a white grape variety cultivated since 1200, among 400 and 700 meters ASL, in the volcanic area of the Lessini Mountains, between Verona and Vicenza, in Veneto. Originally called 'Duracina', from the Latin "Durus Acinus", for the consistency of its thick skin rich in polyphenols, it is a grape with a vigorous and resistant character which, thanks to its strong acidity and mineral notes given by volcanic soils, lends itself well to long aging on the yeasts. Durello wine is now part of the DOC Monti Lessini Metodo Classico

VINIFICATION

Manual harvesting by small crates during the third week of September. Destemming, cold film maceration in a closed press for 12/18 hours and soft pressing in nitrogen saturation at low temperature. Must decanting before the fermentation. After fermentation, the noble lees are preserved for 8 months by performing weekly bâtonnage. Aging in bottle on its lees for at least 36 months. After dégorgement the bottles rest in the cellar for 5/6 months before sale.

DESCRIPTION

- A bright and brilliant straw-yellow color 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. Scents of aromatic herbs, mainly thyme and sage on the finish.
- Tempting, full and dry sip, supported by sapidity given by the volcanic soil, rich in basalts and pleasant citrusy freshness.

Serving Temperature: 4/6 °C

Longevity: 10 years

FOOD PAIRING

- . Creamed Cod Fish
- . Shrimp Tempura
- . Fettuccine with White Meat Ragout
- . Risotto with Asparagus
- . Crepes with Vegetables
- . Fried Zucchini Flowers
- . Roast Stuffed Chicken
- . Monte Veronese Cheese

STATISTICS OF THE VINEYARD

Area: Monte Calvarina, Verona

Grape: Durella 90%, Pinot Bianco 10%

Soil: volcanic with basaltic rocks

ASL: 450-600 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: 1.1 g/l

Sulphites: 89 mg/l

Alcohol: 12,5% vol.

Production: 26000 bt