



Lessini Durello DOC Metodo Classico

Riserva 36 mesi Dosaggio Zero

Vinification

Manual harvesting by small crates at the end of September. Destemming, cold skin maceration (5-7 °C) in closed press for at least 12/18 hours and soft pressing in low temperature, in nitrogen saturation. Before fermentation, the must is decanted. After fermentation, the noble lees are preserved by performing weekly bâtonnage and stored for at least 8 months. Aging in bottle on its lees for 36 months. After disgorgement, stabilization and aging of the wines for 5/6 months before sale.

Description

- A bright and brilliant straw-yellow color, with golden reflections. 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. Delicate smoky mineral notes, characteristics of volcanic soil. 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.
- Creamy, 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-Wine Pairing

Creamed cod-fish
Shrimps in Tempura
Fettuccine with white ragù
Truffle risotto

Vegetable crepes
Fried pumpkin flowers
Roast stuffed chicken
Monte Veronese DOP

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.li

Acidity: 7,130

pH: 3.1

Sugars: 0 g/l

Sulphites: 75 mg/l

Alcohol: 12,5% vol.

Production: 26000 bt