



Lessini Durello DOC Metodo Classico

Riserva 36 mesi
Dosaggio Zero

VINIFICATION

Manual harvesting by small crates during the third week of September. Destemming, cold skin maceration at 5/7 °C in a closed static press for 12/18 hours, in nitrogen saturation. Soft pressing and decanting of the free-run juice. Fermentation with controlled low temperature, in stainless steel containers. After the fermentation, the noble lees are preserved for 8/12 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 a fine and persistent perlage.
- Rich and intense olfactory impact, played on exotic fruity, hints of pineapple and mango, candied citron peel, lime and yellow peach. Delicate smoky mineral notes, characteristics of volcanic soil, then fragrant notes of bread crust and dried fruits. Floral hints of acacia and jasmine. Scents of aromatic herbs, as thyme and sage.
- The mouthfeel is creamy, inviting, full and dry, well supported by the flavor given by the volcanic soil rich in basalt, and by the pleasant citrus freshness.

Serving Temperature: 6 °C

Longevity: 10 years

FOOD PAIRINGS

Appetizers and Finger-Food of good creaminess and fatness:

- Creamed cod-fish;
- Fried Fish as tempura shrimps;
- Fresh Cheese and salami.

First courses of fresh pasta and risotto, such as:

- Fettuccine with white meat ragout;
- Noodles with shellfish sauce;
- Truffle risotto;
- Gnocchi with butter and smoked ricotta.

Main courses of fish and white meat:

- Roast stuffed chicken;
- Meat loaf with mushrooms;
- Sea bass in potato crust and aromatic herbs.



The chef's advice

Crispy cotechino meatball with breading flavored with thyme and ginger

Grapes: Durella 90%, Pinot Bianco 10%

Area: Monte Calvarina, Verona

Soil: volcanic with basaltic rocks

Altitude: 450-600 meters a.s.l.

Exposure: sud

Area under vines: 4 H.a

Vineyard age: 35 years

Yield per hectare: 100 q.li

Acidity: 7,130

pH: 3.1

Sugars: 1.1 g/l

Solphites: 89 mg/l

Alcohol: 12,5% vol.

Production: 26000 bt

Vintage: 2017



WINEENTHUSIAST 95 POINTS

Sandro de Bruno 2016 Durello 36 Mesi Dosaggio Zero (Lessini Durello)

Dry and savory, this lovely sparkler offers aromas of yellow spring flowers, white stone fruit and wet flint. Linear and polished, the palate features ripe pear, white peach, lemon drop candy and ginger alongside tangy saline notes. An elegant, foaming perlage and bright acidity provide the backdrop.

— K.O. Published 12/31/2021



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