

Lessini Durello DOC Metodo Classico

Riserva 60 mesi
Extra Brut



Grapes: Durella 90%, Pinot Bianco 10%

Area: Monte Calvarina, Verona

Soil: vulcanic with basaltic rocks

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

Exposure: sud

Area under vines: 4 H.a

Vineyard age: 35 years

Yeld per hectar: 100 q.li

Acidity: 6,770

pH: 3.15

Sugars: 1.5 g/l

Solphites: 84 mg/l

Alcohol: 12,5% vol.

Production: 5000 bt

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 60 months. After dégorgement the bottles rest in the cellar for 5/6 months before sale.

DESCRIPTION

- Pale and brilliant straw yellow color, with a fine and dense perlage.
- Intense and complex. Marked mineral sensations, smoked and iodine. Hints of exotic fruit and citrine sensations of sweet citrus, such as cedar and bergamot. Delicate floral notes of acacia and orange blossom. Closing sweet spices, almond and honey.
- The mouthfeel is creamy and elegant with a long persistence, accompanied by a savory and pleasantly bitter finish that ensures great drinkability.

Serving Temperature: 6 °C

Longevity: 10 years

FOOD PAIRINGS

Appetizers and Finger-Food as:

- Sashimi and Fish tartare; Oysters;
- Shrimp in tempura on goat's cheese-foam and lime;
- Warm crust with Colonnata lard

First courses of fresh pasta, delicate and creamy risotto:

- Fresh pasta Tagliolini with smoked char and pumpkin flowers;
- Tortelloni with pumpkin and goat ricotta.
- Lime and aromatic herbs risotto with scampi crudités

Main courses of fish and white meat:

- Vicentina Cod-fish;
- Roast veal cooked in milk and mustard;
- foil fish or baked fish;
- Fassona Tartare with egg in crust;
- Escalope of Foie Gras.



The chef's advice

Risotto with scallops and truffle

