



## Lessini Durello DOC Metodo Classico

### *Riserva 60 mesi* Extra Brut

#### 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 60 months. After disgorgement, stabilization and aging of the wines for 5/6 months before sale.

#### Description

- Pale and brilliant straw yellow color with a dense perlage, fine and elegant.
- Intense and complex aroma with distinct iodine and slightly smoked mineral sensations, with notes of chalk and flint. Hints of exotic fruit and citrine sensations of sweet citrus, such as cedar and bergamot. Delicate floral notes of acacia and orange blossom. In 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: 4/6 C°*

*Longevity: 10 years*

#### Food-Wine Pairing

Baccalà alla Vicentina  
Fassona tartare with egg crust  
Escalope of Foie Gras  
Fresh pasta tagliolino with smoked char and pumpkin flowers

#### 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:** 6,770

**pH:** 3.1

**Sugars:** 1 g/l

**Sulphites:** 75 mg/l

**Alcohol:** 12,5% vol.

**Production:** 5000 bt