



MONTI LESSINI D.O.C

CHAMPAGNE METHOD – 60 MONTHS

EXTRA BRUT

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

DESCRIPTION

- Brilliant and shiny golden yellow color. This sparkling wine shows a very fine perlage, good quantity of elegant bubbles and an incredible persistence.
- Intense and complex, with markedly mineral sensations, at times iodized, and then perception of chalk and flint. Aromas of exotic and citrus fruit such as mango, papaya, candied citron and bergamot, that evolve in fragrant notes as dried fruit, brioche and custard. Floral hints of acacia and orange blossom. At the end, sweet spices, cinnamon and ginger.
- Creamy, full, elegant and long-lasting sip, accompanied by a savory and pleasantly bitter finish that ensures great drinkability.

Serving Temperature: 4/6 °C
Longevity: 10 years

FOOD PAIRING

- . Vicenza-style Codfish
- . Fassona Tartare with Egg Crust
- . Cutlet of Foie Gras
- . Fresh Pasta Tagliolini with Smoked Char and Pumpkin Flowers

STATISTICS OF THE VINEYARD

Area: Monte Calvarina, Verona
Grape: Durella 85%, Pinot Blanc 15%
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
pH: 3.25
Sugars: 2 g/l
Sulphites: 75 mg/l
Alcohol: 12,5% vol.
Production: 5000 bt