



LESSINI DURELLO D.O.C

CHAMPAGNE METHOD – 100 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 100 months. After dégorgement the bottles rest in the cellar for 5/6 months before sale.

DESCRIPTION

- Brilliant and shiny golden yellow color. It has a thin perlage, with a fine texture, and an incredible persistence.
- Complex and well balanced bouquet: notes of toasted almond, ripe exotic fruit, small pastry, citrus fruits and candied ginger. On the end, iodine hints and an evolution of precise sweet notes: honey, tea leaves, quince and gingerbread.
- The mouthfeel is full-bodied and dry, it has a perfect synergy between freshness and sapidity. It has a long lasting final with saline notes and hints of flint.

Serving Temperature: 6/8 °C
Longevity: 10 years

FOOD PAIRING

- . Smoked salmon
- . Saffron risotto
- . Tagliatelle with Hare's Ragout, Foie Gras, Cloves and Orange Peel
- . Loin of lamb

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: 3.5
Sugars: 3 g/l
Sulphites: 75 mg/l
Alcohol: 12,5% vol.
Production: 2000 bt