

SPUMANTE LESSINI DURELLO RISERVA DOC

METODO CLASSICO



DENOMINATION:

MONTE LESSINI DURELLO RISERVA DOC – CLASSIC METHOD

ALCOHOL STRENGTH:

12% VOL.

PRODUCTION AREA:

THE HILLS NORTH EAST OF VERONA, IN THE MUNICIPALITY OF COGOLLO DI TREGNAGO, IN THE LESSINI MOUNTAINS.

GRAPE VARIETY:

100% DURELLA GRAPES. DURELLA IS A NATIVE VINE OF THE VENETO REGION, GROWN ON SOILS RICH IN MINERALITY. TYPICAL OF THE LESSINI MOUNTAINS AREA, IT IS CAPABLE OF PRODUCING WINES WITH SIGNIFICANT ACIDITY, WHICH ARE WELL SUITED TO SPARKLING WINE PRODUCTION ACCORDING TO THE CLASSIC METHOD.

PRODUCTION PER HECTARE:

10 T

GRAPE HARVEST:

THE GRAPES ARE HARVESTED BY HAND AT THE BEGINNING OF SEPTEMBER.

VINIFICATION:

SOFT PRESSING AT 10-12°C. THE FIRST FERMENTATION TAKES PLACE IN THERMO-CONTROLLED TANKS WITH A TEMPERATURE AROUND 15-18°C. SECOND FERMENTATION WITH ITS OWN YEASTS IN MAY. MATURATION ON ITS OWN YEASTS IN THE BOTTLE FOR NO LESS THAN 30 MONTHS.

ORGANOLEPTIC:

INTENSE YELLOW WITH GOLDEN REFLECTIONS LIVELY AND PERSISTENT. ELEGANT AND COMPLEX NOSE WHERE THE NOTES OF WHITE FLOWERS, ORANGE WATER, VANILLA AND CANDIED FRUIT DELICATELY SLIDE TOWARDS THE SWEET NOTES OF ACACIA HONEY AND BRIOCHE BREAD. A COMPLEX, CLEAN AND MINERAL BOUQUET WITH A FRUITY AND DELICATELY TOASTED TEXTURE.

ON THE PALATE IT IS YOUNG AND LIVELY. THE FRESHNESS AND MINERALITY CONTRAST WITH THE SWEET NOTES IN A FRAMEWORK OF GREAT TASTE-OLFACTORY BALANCE. A WINE THAT IS ALWAYS DYNAMIC AND PERSISTENT, BUT NEVER CONCENTRATED.

FOOD MATCHES:

AS AN APERITIF, ACCOMPANIED BY PARMA HAM OR CASATELLA TREVIGIANA. OF GREAT IMPACT COMBINED WITH TAGLIOLINI WITH SPIDER CRAB.

TEMPERATURE:

4-6°C

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