

DURELLO LESSINI DOC RISERVA PAS DOSE' Metodo Classico





D U R E L L O

Name Durello Lessini Metodo Classico
Wine classification DOC Lessini Durello
Grapes variety Durella 100%
Production area Santa Margherita di Ronca
Bottles produced 13.000 bottles - 200 Magnum - 50 bottles (3 lt)

The vineyard

Name - La Bustiera, property of Dal Maso Company

Soil - clay basaltic of volcanic origin

Exposure - South

Altitude - Hill, 380 mt above sea level

Planting density - 4.000 vines/ hectare

Training system - open trellis

Nr of buds per plant - 18

Yield per hectare - 100 quintals

Cultivation - spare fertilization and thinning out of exceeding grapes

Harvest period and method

October, hand picking in crates

Vinification

Brief description: after grapes are crushed, de-stemmed and gently pressed, the juice is clarified by cold stabilization and then inoculated with a selected pure yeast.

Sparkling process: traditional method with reeving on the yeasts for 40 months in bottle.

Fermentation equipment - stainless steel tanks

Fermentation temperature - 10° - 12° C

Maceration period -

Fermentation period - 30 days

Maturation period - 40 months in bottle

Bottling period - in Spring one year after the harvest

Disgorgement - after 40 months on lees - pas dosé nature

Description

Light yellow colour, with fine persisting perlage;

Flavours: wisteria, broom, yeasts, white peach

Full flavoured, harmonic, long aftertaste with a light salty taste

Ageing potential

10-12 years

Food coupling

Excellent sparkling wine for aperitif. Also excellent for the whole meal and paired with shellfish and seafood.

Service temperature

Temperature - 8°-10° C.; uncork at the time of serving

Available sizes



0,75 lt 1,5 lt 3 lt

Lessini Riserva
Pas Dosé