



# ALPONE DURELLO BLU



<b>APPELLATION</b>	High quality sparkling wine
<b>VARIETY</b>	Durella, Garganega
<b>PRODUCTION AREA</b>	Veneto, Verona, Alpone Valley
<b>YIELD PER HECTARE</b>	10.000 liters
<b>FARMING SYSTEM</b>	Guyot with 7000 grapevines per hectare
<b>HARVEST</b>	Handpicked in cases.
<b>WINEMAKING PROCESS</b>	Soft press with fermentation at controlled temperature 14-16 °C.
<b>AGING</b>	In stainless steel tanks on the yeasts for at least three months.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Bright straw yellow color, long lasting perlage with fine grain. Wildflower fragrances and white pulp fruit. Dry flavor, lively, slightly fruited.
<b>WINE PAIRINGS</b>	Goes well with a wide range of dishes, particularly appetizers and fish based dishes
<b>PRODUCTION</b>	40.000 bottles (0,75l) 6.000 magnum (1500ml)
<b>ALCOHOLIC PERCENTAGE</b>	12%
<b>SERVING TEMPERATURE</b>	6-8°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13