



EXTRA BRUT

Lessini Durello Riserva DOC



APPELLATION	Lessini Durello Riserva DOC
VARIETY	100% Durella
PRODUCTION AREA	Lessini Mountains, Alpone Valley, Verona
YIELD PER HECTARE	8.000 liters
FARMING SYSTEM	Guyot trellis system with 7000 vines per hectare.
HARVEST	Handpicked in cases.
WINEMAKING PROCESS	Soft press of whole grapes, first fermentation at a controlled temperature of 14 °-16 °, then second fermentation in the bottle.
AGING	On the yeasts for minimum 5 years in underground cellars.
ORGANOLEPTIC CHARACTERISTICS	Bright yellow color, fine perlage. Complex aroma of croissant and hints of honey, white peach. Vigorous sapidity and persistence.
WINE PAIRINGS	Excellent for the whole meal, particularly with fish dishes, shellfish and oysters.
PRODUCTION	15,000 bottles (750 ml), 1,000 magnum (1.5, 3, 6, 9 and 12 liters)
ALCOHOLIC PERCENTAGE	12,5%
SERVING TEMPERATURE	6-8°C



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