



LESSINI DURELLO DOC 36 MESI

Lessini Durello DOC



APPELLATION	Lessini Durello DOC
VARIETY	Durella
PRODUCTION AREA	Roncà, Verona, Alpone Valley
YIELD PER HECTARE	8.000 liters
FARMING SYSTEM	Guyot with 7000 grapevines per hectare.
HARVEST	Handpicked in cases.
WINEMAKING PROCESS	Soft press with fermentation at controlled temperature 14-16 °C and then cut for second fermentation.
AGING	On the yeasts for minimum 36 months in underground cellars.
ORGANOLEPTIC CHARACTERISTICS	Bright yellow color, fine perlage. Complex aroma of white wildflowers and white pulp fruit with hints of toasted bread. To the palate it is of medium structure, well balanced between acidity and mineral quality with a long lasting ending.
WINE PAIRINGS	It is recommended as an aperitif and goes well with all sorts of fish and shellfish, particularly oysters.
PRODUCTION	4.5000 bottles (750 ml), 2.000 magnum (1500ml)
ALCOHOLIC PERCENTAGE	12%
SERVING TEMPERATURE	6-8°C



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