Lessini Durello Spumante Riserva “36”

(Bottle size: 0,750 lt.)



DENOMINATION:
Lessini Durello D.O.C. Spumante Riserva Classic Method 36 months

ALCOHOL CONTENT:
12,5 %

GRAPE VARIETY:
100% Durella

AREA OF PRODUCTION:
Area of Vestenanova, located in the Alpone valley.

HARVEST:
Completely harvested by hand in mid-October.
In these vineyards the production is limited and controlled, with an accurate selection of the best grapes.

TECHNIQUE:
Soft-pressed wine with a following white vinification into temperature-controlled (15°-17°) stainless steel tanks. Tirage during the summer after the harvest.
The wine ages for 36 months with selected yeasts (Grand Cru) into bottles situated inside fresh and dry places, constantly controlled. Then, after the degorgement, the wine ages for several months before it’s ready for sale.

TASTING NOTE:
A bright straw yellow-coloured sparkling wine with a characteristic perfume of bread crust.
Delicate and elegant on the nose, it presents hints of white and yellow fruit, like peaches and apricots, and exotic fruit like grapefruit, citrus, pawpaw, mango and lemon.
The taste is slightly acidic with a characteristic saltiness and freshness gifted by mineral hints.
Numerous, fine and persistent bubbles.

RECOMMENDED PAIRINGS:
An excellent aperitif in pair with starters and raw or cooked fish dishes.
It’s also a perfect combination with “Sopressa” (An Italian aged salami), local cheeses and “Baccalà alla vicentina” (A typical dish of Vicenza made with stockfish).

SERVING TEMPERATURE:
6-8°

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