CASAROTTO
AZIENDA AGRICOLA

Lessini Durello Spumante D.O.C. Le origini

(Bottiglie da 0,750)

DENOMINATION:
Lessini Durello D.O.C. – Spumante Metodo Charmat extra brut

ALCOHL CONTENT:
11,50 % vol.

GRAPE VARIETY:
100% : Durella

AREA OF PRODUCTION:
Area Vestenanova, in the Alpone Valley in the Lessini Mountains of Verona province.

HARVEST:
The harvest happens at the first/middle of october exclusively by hand.

TECHNIQUE:
soft pressing wine with a following white vinification at a controlled temperature of 15 ° and the refermentation is obtained by charmat method in autoclave(stainless stell tanks under pressure) for 90 days at controlled temperature too.

Tasting notes:
sparkling wine with straw yellow colour, with a delicate perfume of white fruits such as peach, citrus fruit , mango.
The taste is slightly sour with sharp mineral notes that bring in the mouth a whirl of savoury and freshness , a pert salivation getting a neat and fresh palate at the end.
The bubbles are fine and persistent.

RECCOMENDED PAIRING:
Good as aperitif and in combination with fish dishes.

Serving temperature:
6-8°C

SOCIETA' AGRICOLA CASAROTTO
PRODUZIONE E VENDITA VINI D.O.C.
Via Pasquaro n. 12/13 - 37030 Montecchia di Crosara (VR)
Tel. e Fax: 0457450165 info@vinicasarotto.com
www.vinicasarotto.com P.IVA 00914150230