

“METODO CLASSICO RISERVA” Lessini Durello Brut - 60 months

Soil	Clay basaltic (volcanic origin)
Grapes Variety	Durella 100%
Harvest	Beginning-mid of September by hand
Vinification	The grapes are destemmed and crushed. Soft pressing. The fermentation takes place in stainless steel tanks at a controlled temperature, followed by a second fermentation in the bottle
Ageing	60 months on the lees, after the degorgement, the wine rests in the bottle for other 4-5 months.
Colour	Golden colour, crossed by fine and continuous perlage that gives to the glass a particular shininess
Aroma	It gives off intense notes of ripe fruit and nuts followed by pastry – chamomile and broom till to close with flint’s feelings
Taste	On the palate the initial softness is quickly made stimulating by the huge nice bubbles. It is endowed by a rich flavor which outlines a long finish marked by dried fruits and mineral hints
Parings	Really nice with old cheeses and important fish’s dishes. Thanks to its great personality it is amazing for the relaxing moments, associated to the warmth of emotions.
Serving temperature	6°-8°C (42°-46.5°F)
Alcoholic grade	12.5 g/l
Residual sugar	6 g/l
Dry extract	20.5 g/l

