

LESSINI DURELLO

Information:

Area: The Lessini Durello DOC area is around 500 ha wide, exclusive in a hilly area between 250 and 550 m.s.l.

Durello is the name of the wine and it derives from the name Durella, that is the name of the grape. Durella in English means “tough”, “strong”, because this local grape has a very high natural level of acidity. For this reason almost 90% of this grape is used to produce a sparkling version, just to make the acidity softer. Durella grape has a very particular and distinctive bouquet (especially grapefruit, citron, tangerines) and typical mineral hints because of the volcanic origin of the soil.

Lessini Mountains (also called “Lessinia”) is a big mountain area (around 20.000 ha) between the Verona and Vicenza provinces. As said before, the production area is only a small part of the entire Lessinia (where the microclimate let to get a very nice quality vineyards).

Lessinia area is more than 50 million years old. In this area there where lot a volcanoes (most of them under the level of the sea); at that time rich in woods and with a wide animal kingdom. Nowadays there is a museum with a big number of fossils (primordial fishes, shells, reptiles, and also plants, leaves, etc.) dated back to that period. The word Lessinia is very uncertain, probably derives from a local word that means “the peaks” (referred to the mountains).

This is a Charmat method (The secondary fermentation didn't take place in the bottle, but in a vat, which makes it slightly different than the Champenoise method used in Champagne).



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LESSINI DURELLO

VINO SPUMANTE BRUT

TASTING NOTES:

Colour is pale straw yellow with greenish highlights. The mousse is fine and persistent, the aromas of green apple and white spring blossom. The palate is vibrant and fresh with notes of citrus and a savoury finish.

FOOD PAIRINGS:

Lessini Durello may accompany dishes throughout the meal, its acidity is a perfect contrast to many hearty foods: seafood starters, soups, egg dishes, shellfish, seafood and white meat. Very good as aperitif. The perfect match is with the "Baccalà alla Vicentina", the traditional dish of our land.

SERVING TEMPERATURE: 4-6°C

CLASSIFICATION: DOC

REGION: Veneto

GRAPE VARIETIES : Durella, Chardonnay

VINIFICATION: Charmat method in stainless steel tanks

PRESSURE: 4.0-5.0 bar

ALCOHOL: 12 %

ACIDITY: 5.6 gr/l

RESIDUAL SUGAR: 8/10 gr/l

