

CAVAZZA

STORIE DI VIGNA DAL 1928



DURELLO

Lessini Durello Spumante DOC (sparkling)



SPUMANTE

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

TECHNICAL INFORMATION

AREA OF ORIGIN	On the volcanic slopes of Lessini Mountains between the Vicenza and Verona provinces, where the Durella grape has a deep-rooted history dating back to Medieval times.
SOIL TYPE	Volcanic (considered one of the best volcanic soils on earth).
VARIETAL	Durella
TRAINING SYSTEM	Veronese pergoleta
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Second half of September.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Without the skins in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4°F.
FOAMING	10-15 days
FINING	In autoclave for 3 months.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	11,5% Vol.
RESIDUAL SUGAR	4,0 g/l
TOTAL ACIDITY	6,7 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Bright straw yellow with greenish reflections.
PERLAGE	Long-lasting bead of fine pinpoint bubbles.
BOUQUET	Intense hint of minerality, with notes of rennet apple and yellow citrus fruit.
TASTE	Rennet apple and yellow citrus fruit. Creamy, generously refreshing and mineral tinged.
SERVING TEMPERATURE	4-6°C/42.8-46.4°F
SERVING SUGGESTIONS	Outstanding as an aperitif. A great match with local Veneto products like Asiago and Monte Veronese cheeses and sopressa (salami). Try also with Tex-Mex cuisine
BOTTLE SIZE	e 750 ml
CLOSURE	Wooden cork mushroom

HOW TO DESCRIBE ON WINE LIST

LESSINI DURELLO SPUMANTE DOC
(Brut Sparkling wine from
indigenous grapes, Veneto Region)

AWARDS

Wine Spectator 87/100