

CAVAZZA

STORIE DI VIGNA DAL 1928

DURELLO

Lessini Durello DOC Brut Millesimato (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

€ 750 ml

CLOSURE

Wooden cork mushroom



HOW TO DESCRIBE ON WINE LIST

"LESSINI DURELLO"
Vino DOC Brut, Millesimato
(from indigenous grapes, Veneto Region)