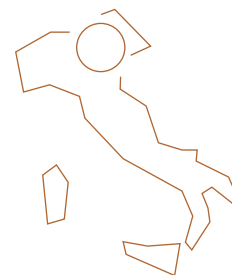


*Since 1928 we have grown, vinified,  
and bottled grapes cultivated only on  
our family vineyards  
to craft artisanal wines.*



TECHNICAL INFORMATION	<b>AREA OF ORIGIN</b> 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.	<b>AVERAGE VINE AGE</b> 30 years
	<b>SOIL TYPE</b> Volcanic (considered one of the best volcanic soils on earth).	<b>HARVEST PERIOD/METHOD</b> Second half of September.
	<b>VARIETAL</b> Durella 100%	<b>WINE MAKING</b> Off skins
	<b>TRAINING SYSTEM</b> Veronese pergolella	<b>PRIMARY FERMENTATION</b> Without the skins in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4°F.
		<b>FOAMING</b> 10-15 days
		<b>FINING</b> In autoclave for 3 months.
		<b>FINING</b> In autoclave for 3 months.
		<b>PARKLING MAKING TECHNIQUE</b> Martinotti - Charmat

ANALYTICAL CHARACTERISTICS	<b>ALCOOL SVOLTO</b> 12% Vol.	ORGANOLEPTIC PROPERTIES	Bright straw yellow with greenish reflections.
	<b>RESIDUO ZUCCHERINO</b> 6 g/l		<b>SERVING TEMPERATURE</b> 4-6°C/42.8-46.4°F
	<b>ACIDITÀ TOTALE</b> 6,7 g/l		<b>SERVING SUGGESTIONS</b> 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
			<b>BOTTIGLIA</b> e 750 ml

