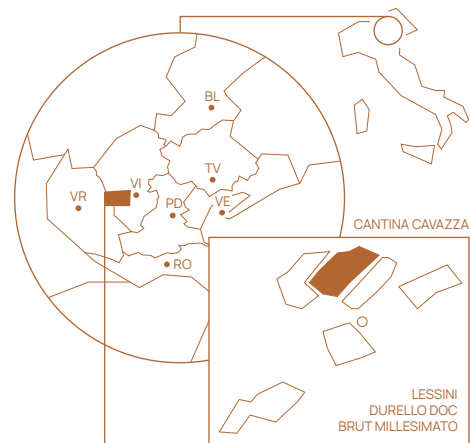


Crafted from the indigenous Durella grapes, a sparkling wine with a distinct volcanic character. Our vineyards grow in the Lessini hills area.



	<p>SIGHT</p> <p>Bright straw yellow.</p>	<p>SMELL</p> <p>High intensity of citrusy aromas and flint stone.</p>	<p>TASTE</p> <p>freshness and minerality, entwined with delicate whispers of light honey-suckle aromas.</p>	 <p>Fresh - Acidic</p> <p>Mature - savoury</p> <p>Astringent</p> <p>Well-rounded</p> <p>Sour</p> <p>Sweet</p> <p>Body</p> <p>Flavor intensity</p> <p>Finish</p>
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TECH INFO	<p>ORIGIN</p> <p>The Durella grape is cultivated in the Lessini Hills since 13th century.</p>	<p>AVERAGE AGE OF VINES</p> <p>5 years</p>
	<p>REGION OF PRODUCTION</p> <p>In the Lessinia Hills, in the volcanic foothill area, in the vineyard adjacent to the winery.</p>	<p>HARVEST</p> <p>First week of October</p>
	<p>SOILS</p> <p>On the volcanic soils of Lessinia hills.</p>	<p>WINEMAKING</p> <p>After the first fermentation in stainless steel at 16 °C, it lies on the lees for 2 months with frequent battonages. The autoclave fermentation lasts for three months.</p>
	<p>GRAPE VARIETY</p> <p>Durella 100%</p>	
	<p>TRAINING SYSTEM</p> <p>Pergoletta (a shorter version of pergola veronese)</p>	

ANALYTICAL CHARACTERISTICS	<p>ABV</p> <p>12%</p>	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, the nose display notes of green apple, hints of peach, lime, acacia flower and a distinctive flint note. Palate is dry, with a surprising bright acidity well balanced by the sugar residual. Perlage is consistent and pleasant. A quite long finish, supported by the sapidity is the distinctive character of this sparkling wine.</p>
	<p>SUGAR RESIDUAL</p> <p>6 gr/lit</p>		<p>SERVING</p> <p>At 8-10 °C</p>
	<p>TOTAL ACIDITY</p> <p>6.7 gr/lit</p>		<p>PAIRINGS</p> <p>The Durello could be paired with seafood, fresh cheese, charcuterie.</p>
			<p>VOLUME</p> <p>e 750 ml</p>

