



ALPONE DURELLO GIALLO



APPELLATION	High quality sparkling wine
VARIETY	Durella, Garganega
PRODUCTION AREA	Veneto, Verona, Alpone Valley
YIELD PER HECTARE	10.000 liters
FARMING SYSTEM	Guyot with 7000 grapevines per hectare.
HARVEST	Handpicked in cases.
WINEMAKING PROCESS	Soft press with fermentation at controlled temperature 14-16 °C.
AGING	In stainless steel tanks on the yeasts for at least three months.
ORGANOLEPTIC CHARACTERISTICS	Bright straw yellow color, long lasting and fine perlage. Fresh fragrance of wildflowers and white pulp fruit. Well balanced acidity, soft and lively flavor, slightly fruited with toasted hints and long lasting ending.
WINE PAIRINGS	Goes well with a wide range of dishes, excellent as an aperitif.
PRODUCTION	40.000 bottles (0,75l)
ALCOHOLIC PERCENTAGE	12%
SERVING TEMPERATURE	6-8°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13