



ALPONE DURELLO BLU



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 perlage with fine grain. Wildflower fragrances and white pulp fruit. Dry flavor, lively, slightly fruited.
WINE PAIRINGS	Goes well with a wide range of dishes, particularly appetizers and fish based dishes
PRODUCTION	40.000 bottles (0,75l) 6.000 magnum (1500ml)
ALCOHOLIC PERCENTAGE	12%
SERVING TEMPERATURE	6-8°C



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