



DOSAGGIO ZERO

Lessini Durello Riserva DOC



APPELLATION	Lessini Durello Riserva DOC
VARIETY	100% Durella
PRODUCTION AREA	Lessini Mountains, Alpone Valley, Verona
YIELD PER HECTARE	8.000 liters
FARMING SYSTEM	Guyot with 7000 grapevines per hectare.
HARVEST	Handpicked with case.
WINEMAKING PROCESS	Soft press of whole grapes, first fermentation at a controlled temperature of 14 °-16 °, then second fermentation in the bottle.
AGING	On the yeasts for minimum 9-11 years in underground cellars.
ORGANOLEPTIC CHARACTERISTICS	Bright yellow color with very fine perlage. Complex aroma of dried fruit and acacia with hints of honey. To the palate it presents great structure with hints of toast and yeast. Long lasting ending.
WINE PAIRINGS	Excellent for the whole meal, particularly with fish based dishes, like baccalà and grilled meat.
PRODUCTION	4.000 bottles (750ml), 200 magnum (1500ml)
ALCOHOLIC PERCENTAGE	12,5%
SERVING TEMPERATURE	6-8°C



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