



# LESSINI DURELLO

Denominazione di Origine Controllata

## VINO SPUMANTE BRUT

### TASTING NOTES:

Colour is pale straw yellow with greenish highlights. The mousse is fine and persistent, the aromas of green apple and white spring blossom. The palate is vibrant and fresh with notes of citrus with a savoury finish.

### FOOD PAIRING:

Lessini Durello may accompany dishes throughout the meal, its acidity is a perfect contrast to many hearty foods: seafood starters, soups, egg dishes, shellfish, seafood and white meat. Very good as aperitif. The perfect match is with the "Baccalà alla Vicentina", the traditional dish of our land.

**SERVING TEMPERATURE:** 4-6°C

**CLASSIFICATION:** DOC

**REGION:** Veneto

**GRAPE VARIETIES:** Durella

**VINIFICATION:** Charmat method in stainless steel tanks

**ALCOHOL:** 12%

**ACIDITY:** 6.5 gr/l

**RESIDUAL SUGAR:** 8 gr/l



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## INFORMATION

Area: The Lessini Durello DOC area is around 500 ha wide, in a hilly area between 250 and 550 m.s.l.

Durello is the name of the wine and it derives from the name Durella, that is the name of the grape. Durella in Italian means “tough”, “strong”, because this local grape has a very high natural level of acidity. For this reason almost 90% of this grape is used to produce a sparkling version. Durella grape has a very particular and distinctive bouquet (especially grapefruit, citron, tangerines) and typical mineral hints because of the volcanic origin of the soil.

Lessini Mountains (also called “Lessinia”) is a big mountain area (around 20.000 ha) between Verona and Vicenza provinces. The production area is only a small part of the entire Lessinia (where the microclimate helps to grow a very nice quality vineyards).

Lessinia is more than 50 million years old. In this area there were a lot of volcanoes (most of them under sea level). The word Lessinia is very uncertain, probably derives from a local word that means “the peaks” (referred to the mountains).