



Vino spumante Durello brut



TYPE OF WINE

Sparkling wine Durello brut

MAIN GRAPES

Durella

PRODUCTION AREA

Grapes coming from the vocated areas of the Region of Veneto in particular in the hilly regions between the Province of Verona and Vicenza (Region of Veneto, North Italy).

SOILS

Mainly located in the hills, with calcareous and clay soils, of volcanic origin, which promote the production of a good acidity and minerality in grapes, making them suitable for the production of sparkling wine.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Intense and brilliant straw yellow with greenish hints. Fine and persistent perlage.

BOUQUET

The freshness is the typical feature of the Durello grapes, clearly recognisable in the acidity and the citrus and green apple notes, and in the long lasting acidity and minerality in the mouth.

TASTE

In the mouth is an explosion of freshness and minerality. Typical notes of raw fruits and citrus and delicate floral hints.

FOOD PAIRING

The nice freshness make it ideal as an aperitif. Can accompany the whole meal. Suggested to match with raw or fried fish, rich salads, white meats, fresh cheeses and grilled vegetable.

SERVING SUGGESTION

6-8°

ALCOHOL CONTENT

11,50%

