DURELLO DOC Brut
Monti Lessini

DAL MASO

D U R E L L O

Monti Lessini
Doc
Brut

Name	Durello
Wine classification	DOC Monti Lessini Brut
Grapes variety	Durella 100%
Production area	Santa Margherita di Roncà
Bottles produced	18.000 (0.750 lt)

The vineyard
Name - La Bustiera, property of Dal Maso Company
Age of grapes - 41 years
Soil - clay basaltic of volcanic origin
Exposure - South
Altitude - Hill, 380 mt above sea level
Planting density - 4.000 vines/ hectare
Training system - open trellis
Nr of buds per plant - 18
Yield per hectare - 100 quintals
Cultivation - spare fertilization and thinning out of exceeding grapes
Harvest period and method
October, hand picking in crates

Vinification
Brief description: after grapes are crushed, de-stemmed and gently pressed, the juice is clarified by cold stabilization and then inoculated with a selected pure yeast.
Sparkling process: Charmat method with reefing on the yeasts for 2 months.
Fermentation equipment - stainless steel tanks
Fermentation temperature - 10° - 12° C
Maceration period -
Fermentation period - 30 days
Maturation period - 3-4 months in autoclave
Bottling period - March

Chemical information about the product
Total acidity- 7,8 g/l
Ph - 3,07
Tot. dry extract. g/l 26
Alcohol contents, % - 12,10
Reducing sugars, g/l - 8,5
Tot. SO_2, mg/l - 80
Free SO_2, mg/l - 25

Description
Light yellow colour, with fine persisting perlage;
Fresh fruity perfume
Full flavoured, harmonic, reasonably sparkling
Ageing potential
3-4 years

Food coupling
Typical wine for appetizer, it is excellent also with first and second courses in general.

With some Vicenza's traditional meals…
Salty fried cakes with pumpkins flowers, "polenta" (corn flour mush) and grilled salame, toasted bred with green onion and Vicenza's "soppressa" dop

Service temperature
Temperature - 4°-6°C.; uncork at the time of serving

Available sizes

0,75 lt   1,5 lt