

DURELLO LESSINI DOC RISERVA PAS DOSE' Metodo Classico 2015





D U R E L L O

Lessini Riserva
Pas Dosé
2015

- Name** Durello Lessini Metodo Classico
- Wine classification** DOC Lessini Durello
- Grapes variety** Durella 100%
- Production area** Santa Margherita di Ronca
- Bottles produced** 5.000 bottles (0.750 lt) - 50 Magnum

- The vineyard**

Name - La Bustiera, property of Dal Maso Company

Age of grapes - 39 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: traditional method with reeving on the yeasts for 40 months in bottle.

Fermentation equipment - stainless steel tanks

Fermentation temperature - 10° - 12° C

Maceration period -

Fermentation period - 30 days

Maturation period - 40 months in bottle

Bottling period - in Spring one year after the harvest

Disgorgement - after 40 months on lees - pas dosé nature

- Chemical information about the product**

Total acidity- 7,5 g/l

Ph - 3,01

Tot. dry extract. g/l 27

Alcohol contents, % - 12,50

Reducing sugars, g/l - 0,1

Tot. SO₂, mg/l - 70

Free SO₂, mg/l - 19

- Description**

Light yellow colour, with fine persisting perlage;

Flavours: wisteria, broom, yeasts, white peach

Full flavoured, harmonic, long aftertaste with a light salty taste

- Ageing potential**

8-10 years

- Food coupling**

Excellent sparkling wine for aperitif. Also excellent for the whole meal and paired with shellfish and seafood.

- Service temperature**

Temperature - 8°-10° C.; uncork at the time of serving

- Available sizes**



0.75 lt 1.5 lt