

DURELLO DOC Brut

Monti Lessini





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 Ronca
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. SO₂, mg/l - 80

Free SO₂, 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 bread 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