

LESSINI DURELLO DOC CUVÉE SERAFINO

Metodo Classico



DALMASO

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D U R E L L O

Cuvée
Serafino



Name

Durello Lessini Metodo Classico Cuvée Serafino

Wine classification

DOC Lessini Durello

Grapes variety

Durella 100%

Product area

Santa Margherita di Roncà

Bottles produced

4.500 - 100 Magnum - 50 bottles (3 lt)



The vineyard

Name - La Bustiera

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



Vinification

Brief description: soft pressing of the grapes, subsequent sedimentation static at low temperature and inoculation on the clear with selected yeasts; second fermentation with the classic method with aging on the lees for 80 months in the bottle.

Fermentation tanks - Steel

Fermentation temperature - 10° - 12° C

Duration of maceration -

Duration of fermentation - 30 days

Maturation period - 80 months in the bottle

Draft period - Summer of the year following the harvest

Disgorgement - after 80 months - pas dosé nature



Description

Straw yellow color, with fine perlage, of exceptional elegance, fullness and persistence

Hints of: wisteria, broom, yeasts, white peach, small pastries and citrus fruits.

Evolutionary notes of honey and mint.

Decisive, harmonious, energetic flavour, with great acidity and excellent sapidity.

Ageing potential

12-15 years



Food coupling

Excellent sparkling wine as an aperitif, also excellent throughout the meal and paired with shellfish, lobster, smoked salmon and sea fish, Vicenza-style cod, risotto with wild herbs and crepes with asparagus.



Service temperature

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



Available sizes



0,75 lt 1,5 lt 3 lt