

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**

