



ANTICHE TERRE[®]
VENETE

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LESSINI DURELLO

CLASSIFICATION. Monti (Hills) Lessini D.O.C. Sparkling Brut.

GRAPES. 100% Durella.

VINEYARDS. Wine obtained from Durella grapes, an ancient autochthon variety grown in Lessinia area, in vineyards mostly located on high hills with a south sun-exposure. Soil of volcanic origin.

VINIFICATION. Vinification in white. First fermentation in steel autoclaves under controlled temperature. Second fermentation at low temperatures in steel autoclaves with selected yeasts, according to the Charmat Method.

TOTAL ALCOHOL CONTENT. 12%.

TOTAL ACIDITY, IN TARTARIC ACID. 6.6 grams per liter.

RESIDUAL SUGARS. 11 grams per liter.

TOTAL DRY EXTRACT. 32 grams per liter.

pH. 3.10.

COLOUR. Pale straw yellow.

NOSE. Delicate with sea notes and light hints of papaya and plum.

TASTE. Fresh, pleasant, harmonious with fine and persistent perlage.

SERVE. Serve at 5 - 7 °C.

FOOD MATCHING. Excellent as an aperitif or accompanied with all kind of meals. Perfect with stockfish.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13