



Lessini Durello

Classification

Lessini Durello Sparkling Brut D.O.C.

Region

Veneto, Italy

Grapes

Durella

Harvest

Generally harvested from the first week of September.

Vinification

The grapes are pressed, then separated from the solids and fermented in stainless steel tanks at a controlled temperature between 14-18°C. This is followed by a second fermentation in pressurized tanks using the Charmat method.

Aging

The wine is bottled after a few months of resting in pressurized tanks.

Total Alcohol Content

12 %

Longevity

If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 3 years.

Color

Pale straw yellow.

Aroma

Delicate, with notes of white fruit.

Taste

Fresh, pleasant, and well-balanced, with a fine and persistent perlage.

Serving Temperature

Best served between 5-7°C.

Food Pairing

Excellent as an aperitif or paired with seafood dishes, finger foods, and light fried dishes.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
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