



Appellation

MCM80 LESSINI DURELLO DOC Classic Method 36 months Brut

Grapes 100% Durella

Vineyard

Grapes come from a vineyard located in the province of Vicenza, in the so-called area Doc

Classic Method wine-making

Manual harvesting in boxes, pressing of the whole grape, fermentation at controlled-temperature in stainless steel vats. The wine undergoes a secondary fermentation in the bottle and it stays 3 months on the lees. After disgorgement, the wine remains at rest for 3 months before sale.

Organoleptic properties

Foam: thin and persistent

Colour: bright straw yellow

Bouquet: fruity aroma, characterized by hints of bread crust

Flavour: persistent taste with its typical and original good acidity

Food matching

Excellent with seafood dishes, the traditional "Venetian sopressa" or with a classic of the Vicenza tradition, "polenta and cod".

Ideal serving temperature

8 °C

Storage

Store in cool places, away from light, at a temperature of 15°C.

Alcohol content

% vol. 12,00

Total acidity

g/l 7,00

Residual Sugar

g/l 5,00

Package

Scatole da 6 x 0.75 ml.