

CA' RUGATE

VITICOLTORI  
IN SOAVE E VALPOLICELLA

# AMEDEO LESSINI DURELLO RISERVA

**Denomination:** METODO CLASSICO LESSINI DURELLO RISERVA DOC

DELICATE NOTES OF THE CRUST OF A CROISSANT JUST OUT OF THE OVEN WITH HINTS OF SPICES AND A BIT OF WHITE PEACH. POWERFUL AND ENVELOPING. SUPPORTED BY A CRYSTAL CLEAR AND DECISIVE ACIDITY.



**Grape Variety:**

100% DURELLA



**Area of Production:**

BRENTON, FROM THE HILLY AREA IN THE MUNICIPALITY OF RONCÀ

**Soil:**

FROM VOLCANIC ROCK ORIGINS, RICH IN MINERAL SUBSTANCES



**Harvest:**

FROM THE BEGINNING OF SEPTEMBER.

**Yield:**

90 QUINTALS PER HECTARE.



**Wine Making Process:**

FERMENTATION TAKES PLACE IN STAINLESS STEEL VATS AT A CONTROLLED TEMPERATURE. THE FOLLOWING SPRING AFTER THE HARVEST, THE WINE IS BOTTLED WITH ADDED YEASTS. AFTER 60 MONTHS, THE WINE IS DISGORGED



**Food Pairings:**

SHELLFISH AND SEAFOOD; WHITE MEAT; PASTA OR RICE; CURED MEATS;  
IDEAL FOR: APPETIZER; FOR ALL DISHES;



**Alcohol:**

12.5%

**Suggested initial serving temperature:**

7°-8°C



**Production:**

10.000 BOTTLES

**Bottle Size:**

750 ML - 1500 ML