

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 TANKS 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% CIRCA

Suggested initial serving temperature:

7°-8°C



Production:

10.000 BOTTLES CIRCA

Bottle Size:

750 ML - 1500 ML