

# DURELLO LESSINI DOC RISERVA PAS DOSE' Metodo Classico 2015





# D U R E L L O

Lessini Riserva  
Pas Dosé  
2015

**Name** Durello Lessini Metodo Classico  
**Wine classification** DOC Lessini Durello  
**Grapes variety** Durella 100%  
**Production area** Santa Margherita di Roncà  
**Bottles produced** 5.000 bottles (0.750 lt) - 50 Magnum

**The vineyard**

*Name* - La Bustiera, property of Dal Maso Company

*Age of grapes* - 39 years

*Soil* - clay basaltic of volcanic origin

*Exposure* - South

*Altitude* - Hill, 380 mt above sea level

*Planting density* - 4.000 vines/ hectare

*Training system* - open trellis

*Nr of buds per plant* - 18

*Yield per hectare* - 100 quintals

*Cultivation* - spare fertilization and thinning out of exceeding grapes

**Harvest period and method**

October, hand picking in crates

**Vinification**

*Brief description:* after grapes are crushed, de-stemmed and gently pressed, the juice is clarified by cold stabilization and then inoculated with a selected pure yeast.

Sparkling process: traditional method with reeving on the yeasts for 40 months in bottle.

*Fermentation equipment* - stainless steel tanks

*Fermentation temperature* - 10° - 12° C

*Maceration period* -

*Fermentation period* - 30 days

*Maturation period* - 40 months in bottle

*Bottling period* - in Spring one year after the harvest

*Disgorgement* - after 40 months on lees - pas dosé nature

**Chemical information about the product**

*Total acidity*- 7,5 g/l

*Ph* - 3,01

Tot. dry extract. g/l 27

Alcohol contents, % - 12,50

Reducing sugars. g/l - 0,1

Tot. SO<sub>2</sub>, mg/l - 70

Free SO<sub>2</sub>, mg/l - 19

**Description**

Light yellow colour, with fine persisting perlage;

Flavours: wisteria, broom, yeasts, white peach

Full flavoured, harmonic, long aftertaste with a light salty taste

**Ageing potential**

8-10 years

**Food coupling**

Excellent sparkling wine for aperitif. Also excellent for the whole meal and paired with shellfish and seafood.

**Service temperature**

*Temperature* - 8°-10° C.; uncork at the time of serving

**Available sizes**



0,75 lt 1,5 lt