



DURELLO

Metodo Classico



VARIETY: Durella

VINEYARDS: Upper Alpone Valley with an altitude of 200 m.s.l.m. in San Giovanni Ilarione and Roncà.

HARVEST: First ten days of October

VINIFICATION: The grapes are put into crates and crushed whole directly in discontinuous presses. After cold static racking the must is fermented at a controlled temperature in stainless steel tanks. In January it is bottled with the Champenois method.

AGEING: 3 years on the yeast as a champenoise method

APPEARANCE: pale straw yellow

NOSE: Crust of bread stands out mixed well with hints of robinia and feverfew.

PALATE: Full-bodied, dry and slightly sharp, stimulating salivation, with a slightly bitter after-taste.

ALCOHOL CONTENT: 12,5%.vol.

FOOD MATCHING: This wine goes well with main dishes, seafood, shellfish, and also as an aperitif. Good pairing with Baccalà alla Vicentina.

SERVE: It is recommended to serve at 6-8°C.



Cantina di Monteforte

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