

Maggiolaro BT

CORTE RONCOLATO DURELLO SPUMANTE METODO CLASSICO PAS DOSE'

Denomination:
DURELLO VINO SPUMANTE DI QUALITA' METODO CLASSICO

Grape variety:
95% DURELLA – 5% GARGANEGA

Production area:
vineyards on the hills of Roncà (VR)

Sub-zone:
hills of Brenton

Orientation / Elevation:
Sud – 450 meters above sea level

Soil:
volcanic soil (basalt, tuff)

Age of the vineyards and growing technique:
30 years / Pergola Veronese

Yield per hectare
90 quintals

Harvest
end of September. Hand harvest.

Vinification, refinement and maturation:
**hand harvest, soft pressing of the whole not destemmed grapes.
Fermentation in steel with indigenous yeasts and maturation on them
for 7/8 months.**

Refermentation in bottle with the must of dried Garganega grapes.

**Maturation on the yeasts in bottle for at least 36 months before
degorgement.
PAS DOSE'.**

Alcohol:
12% vol.

Packaging:
0,750 / lt. bottles - 06 lying bottles boxes – cork Diam

