



FRANCHETTO

Metodo Classico Riserva Lessini Durello DOC Spumante

VILLAGE

Vestenanova – Verona, ITALIA

VINEYARD ALTITUDE

550 - 600 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

> 20 years

GRAPE VARIETY

Durella

HARVEST PERIOD

Mid September

HARVEST

By hand

VINIFICATION

The grapes are destemmed and crushed. Soft pressing. The fermentation takes place in stainless steel tanks at a controlled temperature, followed by a second refermentation in the bottle that lasts for at least **48 months**. After the degorgement, the wine rests in the bottle for other 4-5 months.

SENSORY ANALYSIS

Golden colour, crossed by fine and continuous perlage that gives to the glass a particular shininess. It gives off intense notes of ripe fruit and nuts followed by pastry – chamomile and broom till to close with flint's feelings. On the palate the initial softness is quickly made stimulating by the huge nice bubbles. It is endowed by a rich flavor which outlines a long finish marked by dried fruits and mineral's hints of great pleasantness.

BEST WITH

Really nice with old cheeses and important fish's dishes. Thanks to its great personality it is amazing for the relaxing moments, associated to the warmth of emotions.

SERVING TEMPERATURE

6-7 °C

ON THE WINE LIST

"Metodo Classico Riserva" Lessini Durello DOC Spumante Brut – Franchetto



Franchetto soc. agr.

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