



FRANCHETTO

Borgoletto

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. Fermentation in stainless steel tanks at controlled temperatures. Stop on the yeasts for 4 months in an autoclave. After the bottling the wine rests on the bottle for other 4/5 months.

SENSORY ANALYSIS

Its body summed up in a positive way the strong acidity typical of Durella grapes. The colour is pale yellow with greenish highlights, especially in the first period after bottling, it then uniform to the characteristics of an intense yellow. The perlage is fine and persistent with lots of bubbles. The nose reveals an intense bouquet of flowers and white fruits. You can smell golden apple, pear, nectarine, citrus and lime. The feeling of flint mineral is a distinctive feature of the strong impact of the volcanic soils on which the vineyard grows.

On the palate you can feel a silky bubble, clear and not at all scratchy. The freshness and the sapidity of this wine is persistent on the palate and mediated by a good aromatic and alcoholic structure. The persistent aftertaste reveals notes of citrus and sweet almond.

BEST WITH

Lessini Durello is a versatile wine, it takes us from aperitif to dessert. Particularly suitable with sopressa, Monte Veronese and pan biscotto.

SERVING TEMPERATURE

6-7°C

ON THE WINE LIST

“Borgoletto” Lessini Durello DOC Spumante Brut – Franchetto



Franchetto soc. agr.

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