



FRANCHETTO

Metodo Classico Riserva *Lessini Durello DOC Spumante – dosaggio zero*

VILLAGE

Vestenanova – Verona, ITALIA

VINEYARD ALTITUDE

600 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

35 years

GRAPE VARIETY

durella

HARVEST PERIOD

Mid September

HARVEST

By hand

VINIFICATION

Grapes are softly pressed. 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 **60 months**. After the degorgement, the wine rests in the bottle for other 4-5 months.

SENSORY ANALYSIS

Golden colour, crossed by continuous and very fine perlage that gives 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. Appetizing palate, with a nice flavor that traces a long persistence marked by ripe fruit, toasted almonds and mineral reverbs of great pleasures, witness of the soil of origin.

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 dosaggio zero – Franchetto



Franchetto soc. agr.

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