



# FRANCHETTO

## Metodo Classico *Lessini Durello DOC Spumante*

### 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 **36 months**. After the degorgement, the wine rests in the bottle for other 4-5 months.

### SENSORY ANALYSIS

Bright golden yellow in colour. The nose, open and expressive, offers aromas of fruit and bread. The scents remind almonds and flowers (hawthorn, acacia). The mineral feeling of flint stone is a distinctive feature of the volcanic soils strength on which the vines are planted. It presents a silky bubble, clear and not at all scratchy. In the mouth we find hints of bread and yeast notes, accompanied by a good aromatic and alcoholic structure. At the aftertaste persists a sensation with a pleasant sweet almond.

### BEST WITH

The Lessini Durello is a versatile wine, it takes us from aperitif to dessert. Particularly suitable for dried cod and fish dishes. Excellent with cheeses like Monte Veronese. Pleasant to meditation accompanied by the gentle warmth of emotions.

### SERVING TEMPERATURE

6-7°C

### ON THE WINE LIST

“Metodo Classico” Lessini Durello DOC Spumante Brut – Franchetto



Franchetto soc. agr.

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