

MONTI LESSINI DURELLO

Metodo Classico



SPARKLING WHITE WINE

DENOMINATION: Monti Lessini Durello DOC

GRAPE VARIETY: Durella

PRODUCTIONS AREA: the vineyard is situated in Brenton di Roncà, 450 meters above the sea level, near the Dama del Rovere cellar.

WINEYARD AGE: Planted in 1968

PLANT DENSITY: 3.570 vines per hectare

GRAPE PRODUCTION: 100 Quintals per hectare

HARVEST: End August, beginning of September, manual work.

WINE MAKING PROCESS: Fermentation in stainless steel tanks. Second fermentation in bottles for 24 month.

PRODUCTION: 1.300 bottles

BOTTLE SIZES: 0,75 Liters - 1,5 Liters

ANALITICAL DATA:

Alcohol: 12 % vol.

Sugar: 3 g/l

Total acidity: 7,5 g/l

Dry extract: 25,4 g/l

Pression: 5 atm.



DAMA del ROVERE