



Bollicine di DURELLO DOC

Type of wine
sparkling white long charmat
millesimato

Location of the fields
locality Montecrocetta and Monte Piare

Age of the vineyard
over 30 years

Type of terrain and position
hilly earthy basaltic tuff of volcanic origin

Type of grapes
100% Durello

Grape-gathering
selected mature and sound grapes in cases

Alcoholic content
12,0%

Acidity
7,3 grams per litre

Life of the wine
from 3 up to 5 years if conserved according to good
rules of preservation

Type of bottle
Heavy champagne bottle

Packing
carton box with 12 bottles

Perlage
Fine grain very persistent

Colour
Brilliant straw-coloured yellow

Bouquet
Fresh fragrance of field flowers and white fruits

Flavour
Dry, savoury, agreeably, fresh and with a strong lemon
hint

Matching
Excellent as aperitif, with fish and even to
accompany the
whole meal to be served always cold.

