



# *Bollicine di* **DURELLO** DOC

**Type of wine**

sparkling white long charmat  
millesimato

**Location of the fields**

locality Montecrosetta 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

**Grape care**

careful drying process in naturally aired trellisses for at least 90 days

**Alcoholic content**

12,0%

**Sugars**

100 grams per litre

**Acidity**

7,3 grams per litre

**Ageing: in casks**

3 months in tonneau

6 months in bottles

**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.