



# FRANCHETTO

## Metodo Classico Riserva Lessini Durello DOC Spumante

### VILLAGE

Vestenanova – Verona, ITALIA

### VINEYARD ALTITUDE

550 - 600 m.a.s.l.

### SOIL

Clay basaltic (volcanic origin)

### AVERAGE AGE OF THE VINES

> 20 years

### GRAPE VARIETY

Durella

### HARVEST PERIOD

Mid September

### HARVEST

By hand

### VINIFICATION

The grapes are destemmed and crushed. Soft pressing. 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 fine and continuous perlage that gives to 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. On the palate the initial softness is quickly made stimulating by the huge nice bubbles. It is endowed by a rich flavor which outlines a long finish marked by dried fruits and mineral's hints of great pleasantness.

### 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 Brut – Franchetto



Franchetto soc. agr.

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