

Corte
Vittorio

DURELLO

Denominazione di Origine Controllata DOC

Millesimato Brut



TYPE OF WINE White sparkling wine

AGRONOMICAL FACTS

Grape varieties: Durella
Cultivation area: Hills in the Val d'Alpone, Vicenza, with an average altitude of 200 mt. above sea level
Soil: Calcareous soil on volcanic hills
Training system: Guyot
Density stems/ha: 4500 stems/ha.
Hectare yield: about 120 q./ha.
Harvest: manual harvest, mid-October

OENOLOGICAL FACTS

Vinification: Charmat; soft crushing and cold decanting of the must; fermentation at 16°- 18° in steel vats without malolactic fermentation, decanting at the end of fermentation and storage until refermentation
Re-fermentation: carried out using selected yeasts. It takes about 3 months (long Charmat), after that cold filtering and bottling

TASTING NOTES

Color: straw yellow, fine and persistent perlage
Bouquet: hints of wild flowers and citrus notes, mineral hints finish
Taste: the acidity of Durella grape is very well sensed, though balanced by structure and softness
Pairing: ideally traditional pairing with codfish (baccalà alla vicentina) as well as tripe soups and pork sausages. A surprise with Mexican dishes!

Service temperature: 6° – 8° C
Alcohol content: 11,5% by vol.
Residual sugar: 10,4 gr./lt.
Total acidity: 7,4 gr./lt