

Gambellara Monopolo Lessini Durello Millesimato Spumante Brut

Cantina Gambellara

Italy - Veneto - Lessini Durello DOC

The wine shows a soft and bright straw yellow color, a bouquet of fresh citrus fruits. On the palate, there is a slight acidity combined with flavors of green apple and delicious saltiness/marine feel to it. A fine and persistent perlage.

TA: 6.70 g/L
RS: 11.2 g/L
Total dry extract: 33 g/L
Ph: 3.08

Specifications

Appellation	Lessini Durello DOC
Wine Type	Sparkling
Varietals	100% Durella
Age of Vines	Average 25-30 years
Soil type	Volcanic soil; tophus and basaltic rock in hills of Lessini
Vinification	Irrigation: 60% as there are some ancient vineyards located in hills that are not automatically irrigated. /> Harvested: 70% by hand. Destemmed. /> Fermentation in steel tank. NO MLF. /> Vinification in white. First fermentation in steel autoclaves under controlled temperature. Second fermentation at low temperatures in steel autoclaves with selected yeasts, according to the Charmat Method. TA: 6.70 g/L RS: 11.2 g/L Total dry extract: 33 g/L /> Ph: 3.08
Production	10,000 (9-liter cases)
Pairings	Excellent as an aperitif, with fish or white meat dishes. We recommend it with battered vegetables, Ascoli olives, Vicenza-style cod, snails, blue cheeses, fettuccine with courtyard ragout, risotto with fried pumpkin flowers, or with peach, berry or dry pastry desserts.



Codes, Weights and Measures

UPC	7 84585 01877 2
Units/Case	6
Unit Size	750 mL

Container	bottle
SCC	1 07 84585 01877 9
Case Weight	21
Cases/Pallet	100
Layers/Pallet	20
ABV	12.00%
SRP	\$ 24.99 USD 750mL Bottle