

GAMBELLARA
LESSINI DURELLO

90 SPUMANTE
BRUT
points
Decanter

"This Brut-style fizz with 10g/L residual sugar is made from the ancient Durella grape in the same way as Prosecco, where the second fermentation is in tank, not the bottle. It shows ripe, exotic flavours, a crisp apple bite and a mineral finish. An unusual and appealing aperitif."



[KYSELA PERE et FILS, LTD.](#)

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