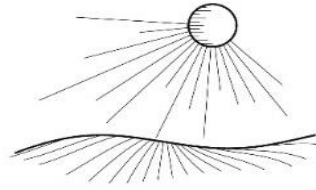


I CAMPI



Lessini Durello DOC Brut



Denomination: Lessini Durello DOC

Grape Varieties: Durella 100%

Area of production: hilly area of Lessini Durello between Verona and Vicenza provinces.

Vineyard surface: 2 ha

Altitude of the vineyard: 350 m

Training system: Pergola

Soil: calcareous

Climatic notes: well exposed and windy area

Harvest: manually in September

Prise de mousse: Martinotti method

Alcohol: 11,5 % Vol

Best evolutionary peak: 6 month from bottling

Residual sugar: 8 gr/l

Color: bright straw yellow and green reflection with an intense perlage

Nose: fruity remembering Golden apple and pear, characterized also by a huge floreal bouquet and citrusy notes

Taste: Sapid and at the same time softly mineral.

The acid baseline characterizes the typical soul of Lessini Durello

PRODUCT OF ITALY - CONTAINS SOLPHITES