



FONGARO
Spumanti Metodo Classico



Brut

LESSINI DURELLO RISERVA DOC SPUMANTE WINE - METODO CLASSICO

Grapes: 100% Durella grapes. Durella is an ancient and indigenous grape variety from the Veneto region. It is extremely vigorous, with a particularly thick and leathery skin, cultivated on soils rich in minerals. A variety typically found in the Lessini Mountains, it grows on the hills between the provinces of Vicenza and Verona; it is capable of creating wines with remarkable acidity due to the high content of malic acid, lending itself well to Metodo Classico sparkling wine.

ZONE

The Lessini Mountains
in the north east hills of
Verona.

SYSTEM

Short Veronese Tendone.

LAND

Volcanic origin.

Harvesting: end of August. The grapes are harvested by hand and transported in boxes. The boxes are then placed in the cellar, cooling the grapes before pressing

Technique: soft pressing occurs at a temperature between 10-12°C. The first fermentation takes place in thermo-controlled tanks, here, the temperature can range from 15-18°C. In May the wine then undergoes second fermentation using its own yeasts.

Maturation: occurring on its own yeasts in the bottle, the fermentation period is no less than 60 months. *Remuage sùr pupitres:* once the fermentation process is complete, the bottles are taken from their stacks and placed inverted in the *pupitres* and then turned by hand every day for about 30 days, after which they are then disgorged.

ALCOHOL CONTENT

12.50% vol.

COLOUR

Golden yellow, intense.

PERLAGE

Soft foam crossed
by fine bubbles.

FEATURES

Bouquet: aromatically impactful with great intensity where the notes of bread crust, peanut butter and hazelnut dominate. As the minutes pass, the bouquet is enriched, floral notes accompanied by sensations of exotic fruit, yellow grapefruit and apple come through. Pleasant nuances of vanilla and sweet tobacco further embellish the aromatic framework of the wine.

Taste: dry, taut yet soft and velvety on the palate. The elegant freshness gives way to toasted notes bursting with exotic fruit that give a harmonious and intense flavour. The finish is elegant and well-balanced.

Pairings: very appreciated as an aperitif accompanied by a Grana Padano cheese aged for 24/30 months. In combination with a plate of porcini mushroom ragu gnocchi, a mushroom stew or a rabbit alla cacciatora.

Service: ideally served at 4-6° C in a flûte when enjoying it as an aperitif; in a glass to enhance all its characteristics.



Champagnotta 0,75 Lt



6 bottles