



FONGARO

Spumanti Metodo Classico

Fongaro *Brut*



Lessini Durello Doc Spumante – Classic Method

Grape varieties: 100% Durella grape, a traditional autochthonal vine from the Veneto region, extremely vigorous, with a particularly thick, coriaceous skin, grown between the provinces of Vicenza and Verona where the land is rich of minerals able to give the wine the remarkable acidity with a high content of malic acid, which lends itself to the production of spumante.

Zone of production: the hills North-East of Verona, in the Mount Lessini region.

Growing Technique: short Veronese tendone; overhead trellis.

Terrain: Volcanic origin

Harvest: from the end of August to the beginning of October. The grapes are hand-picked into trays which are left in cold store for the cooling of the grape before pressing.

Vinification Technique: Lightly pressed in temperatures of 10-12° C. The first fermentation takes place in thermo-controlled tanks with temperatures of around 15-18°. Average time of fermentation in the tanks is 20 days. The prise de mousse, formation of bubbles based upon its natural fermenting agents, takes place in April. **Maturing:** in the bottle using its own yeast for at least 24 months. Remuage sûr pupitres: on final maturing, the bottles are taken from the stacks and inserted in the riddling racks neck down. They are rotated by hand every day for about 30 days after which the degorgement is carried out.

CHARACTERISTICS

Alcoholic content: 12,50% vol.

Colour: pale yellow

Perfume: youthful and mineral, yellow and white flowers, slight scent of yeast.

Tasting: well balanced between acidity and alcohol, full and persistent on the palate with a slight bitter aftertaste which invites salivation.

Perlage: fine and persistent.

Accompaniments: white meats and fried or grilled fish, including baccalà alla vicentina

Serve: 4-6° in flute as an aperitif; in coupe to highlight all its characteristics.

Packaging:

Bottle: Champagnotta 0,75 Lt

Box: contains 6 bottles