



# FONGARO

Spumanti Metodo Classico

## Fongaro *Riserva 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 36 months**. Remuage sùr 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:** golden yellow

**Perfume:** notes of bread crust (yeast), vanilla and matured fruit. Great personality and elegance

**Tasting:** hints of peach and matured fruit. Well balanced between acidity and alcohol, full and persistent in the mouth. Bodied and elegant on the palate with a lingering bouquet.

**Perlage:** fine and persistent, delicate, elegant and creamy mousse .

**Accompaniments:** white meats, fried or grilled fish, shellfish, first courses (pasta or vegetable risotto). Above all as welcoming aperitif and as a meditation wine.

**Serve:** 4-6° in coupe to highlight its persistent sensations.

**Packaging:**

Bottle: Monterossa 0,75 Lt

Box: contains 6 bottles

