



FONGARO

Spumanti Metodo Classico

Fongaro *Riserva Pas Dosé*



Lessini Durello Doc Spumante – Classic Method

Grape varieties: 100% Durella grape, a traditional autochthonous 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 48 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. In the case of sparkling wine Pas Dosé at the time of **degorgement** is made only to be filled with the same wine

Characteristics

Alcoholic content: 12,50% vol.

Colour: golden yellow

Perfume: yellow flowers and matured fruit, like pink grapefruit and other exotic fruits, strong fragrance of balsam

Tasting: well balanced between acidity and alcohol, full and persistent in the mouth

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

Accompaniments: important cheeses like Old Monte Veronese, red meats and first courses (risotto). Above all as a meditation wine

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

Packaging:

Bottle: Monterossa 0,75 Lt

Box: contains 6 bottles