



**FONGARO**  
Spumanti Metodo Classico



# Verde Pas Dosé

## Lessini Durello Riserva Doc Spumante Wine - Metodo Classico

**Grapes:** 100% Durella grapes. Durella is an ancient native 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

Veronese Pergola  
Guyot

### LAND

Volcanic origin.

**Harvesting:** September. 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 50 months. *Remuage sûr 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

Intense yellow with golden reflections.

### PERLAGE

Lively and persistent.

## FEATURES

**Bouquet:** elegant and complex on the nose where notes of white flowers, orange water, vanilla and candied fruit gently lead the way towards the sweet notes of acacia honey and brioche. It has a complex, clean and mineral bouquet with a fruity and delicately toasted texture.

**Taste:** it is young and lively in the mouth, a perfect balance between tradition and innovation. The freshness and minerality contrast with sweet notes, the picture of great flavour-aroma balance. A wine that is always dynamic, persistent but never concentrated.

**Serving suggestions:** as an aperitif it can be accompanied by a Parma ham or a Casatella Trevigiana cheese. It creates great impact in combination with tagliolini pasta alla granseola.

**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