

LESSINI DURELLO MILLESIMATO M. CHARMAT DOC VILLA ELENA





Appellation: D.O.C.

Grapes Variety: Durella
Alcohol Vol.: 12 %
Bottle size: 750 ml
Region: Veneto



It comes from an old vineyard of Santa Margherita, in the heart of the volcanic area of the foothills of Monte Calvarina. After the normal wine—making, a second fermentation, with the Charmat method, is carried out, obtaining an aromatic fresh product.

Area of production: Hills of Ronca'

Soil: Volcanic

Harvest time: Hand-Picked beginning of September in small cases

Alcoholic fermentation: 20 Days in stainless steel tanks

Second fermentation: Charmat method

Refining: 3 months in stainless steel tanks with yeast

Colour: Straw yellow

Scent: Intense with strong notes of flowers and tropical fruits Flavour: A classic aromatic note with long lasting bubbles

Gastronomic plates: Aperitif, fish and with traditional Veronese plates. Perfect with sorpressa

salame and monte veronese cheese Temperature to be served: $6-8^{\circ}\text{C}$



CORTE MOSCHINA



We became the worthy representatives of the traditional Italian character thanks to the love for the territory, the passion for authenticity, the years' work which has been handed down from one generation to another and the will to be the best version of ourselves. Our history is the result of the connection between past and future. It has been possible through the dedication and the will to tell others about our tradition, not with words, but with flavours, colours and scents: of wine.

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