



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



LESSINI DURELLO MILLESIMATO M. CHARMAT CORTE MOSCHINA



SPARKLIN

Denomination : **D.O.C.**
Variety : **DURELLA**
Alcohol content : **12**
Bottle size : **750 ML**
Product Area : **VENETO**

This wine is obtained from a veronese grape.

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 a aromatic fresh product.

GRAPE VARIETIES: DURELLA

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

ALCOHOL CONTENT: 12.00%

GASTRONOMIC PLATES: APERITIF, FISH AND WITH TRADITIONAL VERONESE PLATES. PERFECT
WITH SORPRESSA SALAME AND MONTE VERONESE CHEESE

TEMPERATURE TO BE SERVED: 6 - 8°C

BOTTLE SIZE: 750 ML

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