



## MONTE ALBA

LESSINI DURELLO

Denominazione Origine Controllata

SPUMANTE BRUT

**Produced by Charmat (or Martinotti) techniques,  
with the typical and historical grape Durella,  
grown on the Lessini hills' highest lands,  
between Verona and Vicenza provinces.**

**GRAPE:**

100% DURELLA

**VINIFICATION:**

All processes in stainless steel vats at controlled temperature.  
Sparkling and ageing in autoclave for a minimum of six months.

**TASTING:**

Colour: straw yellow. Perlage: fine and persistent.

Perfume: delicate with marine hints and white fruit aromas.

Taste: fresh mineral notes, satisfying and persistent on the palate.

Alcohol content : 12,5%.

**SUGGESTED FOOD COMBINATIONS:**

Suggested as an aperitif. Thanks to its precious aromas combines well with fried and grilled fish. Particularly suited for "baccalà alla vicentina". Service temperature: 8-10°C

**FORMATI DISPONIBILI:**

750 ml glass bottle.