



Fattori

Ronca Metodo Classico DOC Lessini Durello Spumante 36 Months

A.B.V.: 12%

Varietal

- 100% Durella

Location/Production

- The non-destemmed grapes are poured directly into the press.
- Fermentation takes place in steel as well as small percentage of wood.
- Re-fermentation in the bottle starts in May after the harvest.
- Maturation on the yeasts lasts at least for 36 months.
- 6 months resting in the bottle post disgorgement before selling.

Color, Nose & Palate

- Bright yellow.
- The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
- Persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor.
- Long finish on citrus notes.



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