

CUVÉE AUGUSTO



DENOMINATION

Classic Method DOC Lessini Durello Riserva

GRAPE

Durella

YIELD

40 q/ha

GROWING AREA

West-facing vineyards surrounding Corte Giacobbe, in the hills area of Roncà, between two extinct volcanoes, Calvarina and Crocetta, in the eastern sector of the Soave DOC, in the Veneto region. The hillslope vineyards lie at an elevation of about 400 metres.

SOIL PROFILE

Volcano-derived soils rich in basalt and in grey and black tuff.

TRAINING SYSTEM

Vines trained to the traditional Verona pergola, at 4,000 vines per hectare, and to the Trentina pergola at 5,500 vines / ha.

HARVEST PERIOD

September-October. Hand-picked into small crates.

VINIFICATION

Whole-cluster pressing into separate lots of must, followed by controlled -temperature fermentation in large oak ovals, and large and small oak barrels.

MATURATION

In large Austrian oak ovals and 225l. French barrels. In the following spring, the final cuvée is assembled, which includes a small amount of older reserve wine. The cuvée is bottled and undergoes secondary fermentation and ageing in the bottle over a minimum of 50 months. Following disgorgement, the wine ages a further six months or so.

SENSORY PROFILE

Crisp and minerally, intriguing and distinctive. Every sip reveals new pleasures.

SERVING SUGGESTIONS

Delicious with aged cheeses, fish and shellfish dishes.

SERVING TEMPERATURE

6-7° C