

CA' RUGATE  
— VITICOLTORI —  
IN SOAVE E VALPOLICELLA

# AMEDEO LESSINI DURELLO RISERVA

**Denomination:** METODO CLASSICO LESSINI DURELLO RISERVA DOC

DELICATE NOTES OF THE CRUST OF A CROISSANT JUST OUT OF THE OVEN WITH HINTS OF SPICES AND A BIT OF WHITE PEACH. POWERFUL AND ENVELOPING. SUPPORTED BY A CRYSTAL CLEAR AND DECISIVE ACIDITY.



**Soil:**

FROM VOLCANIC ROCK ORIGINS. RICH IN MINERAL SUBSTANCES



**Harvest:**

SEPTEMBER.



**Wine Making Process:**

FERMENTATION TAKES PLACE IN STAINLESS STEEL VATS AT A CONTROLLED TEMPERATURE. THE FOLLOWING SPRING AFTER THE HARVEST, THE WINE IS BOTTLED WITH ADDED YEASTS.



**Food Pairings:**

SHELLFISH AND SEAFOOD; WHITE MEAT; PASTA OR RICE; CURED MEATS;  
IDEAL FOR: APPETIZER; FOR ALL DISHES;



**Alcohol:**

12.5%

**Suggested initial serving temperature:**

7°-8°C



**Bottle Size:**

750 ML - 1500 ML