

AMEDEO ÉVOLUTION LESSINI DURELLO RISERVA

Denomination: METODO CLASSICO LESSINI DURELLO RISERVA DOC

ÉVOLUTION REPRESENTS AMEDEO'S SECOND JOURNEY. OVER 100 MONTHS SUR LIE TO ACHIEVE THE PERFECT EVOLUTION.



Soil:

FROM VOLCANIC ROCK ORIGINS, RICH IN MINERAL SUBSTANCES



Harvest:

IN 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. AFTER 100 MONTHS THE WINE IS DISGORGED.



Food Pairings:

PERFECT AS AN ENTIRE MEAL, BOTH AS A COMPANION TO DELICATE FISH AND SHELLFISH DISHES AND AS AN IDEAL MARRIAGE FOR MORE SAVOURY PREPARATIONS SUCH AS STUFFED PASTA DISHES OR WHITE MEAT MAIN COURSES AND ROASTS. DOES NOT LIKE DESSERTS.



Alcohol:

12.5%

Suggested initial serving temperature:

7°-8° C



Production:

500

Bottle Size:

750 ML