

# CUVÉE 1898

METODO CLASSICO  
EXTRA BRUT  
MONTI LESSINI DURELLO  
VINTAGE 2020



**GRAPES**  
100% Durella

## AREA OF PRODUCTION

The vineyards are located in the hilly area of the Monti Lessini, between the provinces of Verona and Vicenza. The vineyards, cultivated using the pergola veronese training system, grow on basaltic soils, which impart the wine with a unique minerality and notable complexity.

## VINIFICATION

The whole grapes are gently pressed and fermented in stainless steel at a controlled temperature, preserving the delicate aromatic nuances of the grape variety. The second fermentation in the bottle lasts for 36 months. At the time of disgorging, the liqueur d'expédition is added, which helps to determine the unique style of this wine.

## TASTING NOTES

With its brilliant straw-yellow colour, Cuvée 1898 enchants with its fine and persistent perlage, crowned by a creamy mousse. The nose reveals elegant aromas of toasted bread and citrus, while the palate unfolds fruity and mineral notes, offering a surprising freshness that lingers through to a clean and persistent finish.

## FOOD PAIRING

A perfect wine to accompany an entire meal. Ideal as an aperitif, with delicate fish-based dishes, or as a finale paired with creamy desserts.

**ALCOHOL DEGREE**  
12% vol