



# CASA DEFRÀ



## *Luxino*

*Lessini Durello D.o.c. Spumante Brut*

<b>Grapes:</b>	100% Durella
<b>Denomination:</b>	Lessini Durello DOC Spumante Brut
<b>Production Area:</b>	on the slopes of Lessinia foothills, between the provinces of Vicenza and Verona
<b>Vinification:</b>	first fermentation in temperature-controlled stainless steel tanks with selected yeasts, followed by the second fermentation in autoclaves for at least 60 days according to the Charmat method
<b>Colour:</b>	Straw yellow with bright reflections and a fine and persistent perlage
<b>Bouquet:</b>	Delicate and fragrant with pleasant floral and citrus notes
<b>Taste:</b>	Fresh, fruity, mineral, with a great character
<b>Serving suggestions:</b>	Excellent as an aperitif or throughout a meal. Thanks to its freshness it pairs perfectly with cured meats or fish-based dishes of the rich Venetian culinary tradition
<b>Alc/Vol:</b>	12%
<b>Residual sugar:</b>	10 g/l
<b>Serving temperature:</b>	6-8°C