



MARCAZZAN

HOC OPUS, HIC LABOR

LESSINI DURELLO CLASSIC METHOD SPARKLING WINE

Marcazzan classic method sparkling wine offers aromas of camomile, alpine herbs, citrus fruits and white stone fruits to the nose, while the palate is dry and sapid, characterized by a drop of ripe yellow pear, apple and tart lemon, together with a marked acidity. A salty mineral note gives depth to the lingering finish, while an extremely elegant perlage adds sophistication. All this is made possible by a "brilliant" soil of volcanic basaltic origin with pH tending to acidic, located at 200 m a.s.l., perfect condition for this grape variety, combined with great attention during the preparation and vinification stages. In the field, during winter pruning 2 shoots are left per vine, with 6-7 buds each, to reduce the vigour of the plants.



TECHNICAL SPECIFICATIONS

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| PRODUCTION AREA | San Giovanni Ilarione (VR) |
| VINEYARD MANAGEMENT | integrated control |
| SOIL | volcanic-basaltic with pH tending to acidic located at 200 m a.s.l. |
| CLASSIFICATION | d.o.c. |
| GRAPE BLEND | 100% durella |
| HARVESTING PERIOD | mid October |
| ALCOHOL CONTENT | 12,5% vol. |
| SERVING TEMPERATURE | 7-8°C |



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