

stra vagante

Year: 2020

Grape variety: Durella

Wine style: sparkling wine

Denomination: Veneto IGT

Training system: pergola veronese on terraces

Farming: organic in conversion

Vines age: 40 years

Harvest: early October in small boxes

Winemaking: soft pressing, spontaneous clarification, fermentation of the must in steel vats with indigenous yeasts, aging in concrete tanks, tirage with Recioto must

Tirage: 06/2021

Aging: aging on yeasts 40 months

Disgorgement: 11/2024

Alcohol: 10,6%

Residual sugars: 3,8 g/l (natural residues)

Total acidity: 9,33 g/l

Total sulfur dioxide: 17 mg/l

Total Number of Bottles produced: 1.617

Tasting notes: Slightly golden yellow with fine, rapid perlage. Strong acidity, typical of the variety, which is accompanied by a pleasant sensation of minerality.

Pairings goes well with raw fish but also with fried fish, although it does not disdain more important combinations such as risotto with vegetables or aged cheeses.

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