



Franchetto Lessini Durello Spumante Riserva VENETO (ITALY)

On the east side of Soave is the village Terrossa, where the Franchetto family has lived for over a century. Honoring ancient peasant culture, they are tied to a tradition of frontier between the provinces of Verona and Vicenza. The transformation to vineyards was the passion of Antonio Franchetto's uncle Toni. He switched from edible (food) grapes to wine grapes 1936. Antonio Franchetto continues the long history of growing varietals typical of these lands: Garganega and Durella. Vineyards soil is clay basaltic (volcanic).

Varietal: Durella

Soil: Clay basaltic (volcanic origin)

Viniculture: Method Classico (bottle fermentation)

Alcohol: 12.5% vol.

Tasting Notes

Appearance: Golden yellow

Nose: Stone fruits of Braeburn apples and soft citrus

Palate: Fresh baked apple pie with almonds; hints of chamomile, broom, dried apricots and minerality.

Food Pairing: Old World cheeses- (such as Asiago, Barricato al Pepe, Blu Della Casera, Caciobirraio, Pecorino al Tartufo, Ubriaco Rosso Piave), fresh grilled fish- salmon, tuna, swordfish, and scallops.



Veneto Wine Region of Italy

Climate: There are two different climactic regions of Veneto; one being more Alpine, and another with more hills & plains. The Alpine region has cool summers, and snowy winters while the hilly region has mild winters and warm summers.

Veneto is home to the city of Venice & Verona (capital of the region). The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and Soave. The traditional red grapes are Corvina, Molinara and Rondinella and for white Garganega, Durella, Pinot Grigio and Chardonnay are used.

Durella: A native Veneto, Italy, varietal, known for its use in sparkling and dessert wines. High in acidity with dense skin, it is rarely used for table white wine. When vinified, it is labelled Durello.