



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 varieties 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.

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

Veneto is one of the foremost wine producing regions of Italy both in terms of quality and quantity. It produces the largest quantity of DOC and DOCG wines in Italy. There are two different climates in Veneto. It is mostly continental but has a Mediterranean climate closer to the Adriatic Sea.

The DOC for Durello was established in 1987 and covers an area high up in the hills on the border between the provinces of Verona and Vicenza.

Durella, also known as Dorello, is a native white grape varietal from Veneto and is known for its use in sparkling and dessert wines. High in acidity with dense skin, it is rarely used for table white wine.

Regional Credit Info: [Society of Wine Educators](#), [Wikipedia](#)