

BELLAGUARDIA ROMEO

Lessini Durello reserve over 80 months

A tormented and agonizing love, unique like the story of two young people who would never cease to love each other. We have created our Durello being inspired by Romeo, by the legendary power of his passion, which is also our own. Romeo, il Durello del Castello, is a strictly Classic Method sparkling wine, whose quality knows no compromises. Because only excellence meets our quality requirements.

grape varieties	<i>Selection of Durella grapes, manually harvested in crates with cooling in caves.</i>
production area	<i>Privately owned vineyards on the hilltop next to Romeo castle, facing south southeast, at 270m asl.</i>
aging on lees	<i>At least 80 months, on selected yeasts.</i>
alcohol content	<i>12% vol.</i>
first year of production	<i>1992.</i>
bottles sizes	<i>750 ml - 1,5 lt</i>
awards	<i>Gilbert & Gaillard concours international 2016 medal 90+ 92/100</i>



TASTING NOTES

colour	<i>Pale yellow with golden shades.</i>
bouquet	<i>Intense, with hints of broom flowers and acacia-blossom honey, slightly toasted with notes of bread crust.</i>
taste	<i>Full and soft body, with a fruity note of quince and yeast tone.</i>

BELLAGUARDIA ROMEO

Lessini Durello reserve over 80 months

classification	<i>Sparkling wine Lessini Durello D.O.C. Riserva</i>
wine typology	<i>Metodo Classico Extra Brut</i>
grape variety	<i>Durella</i>
secondary fermentation	<i>Metodo Classico with secondary fermentation in bottle</i>
aging on lees	<i>At least 80 months on selected yeasts</i>
production area	<i>Usiliera, privately owned vineyards located on the hilltop next to Romeo castle</i>
altitude	<i>270m asl</i>
type of ground	<i>Calcareous with a rich soil skeleton</i>
training system	<i>Pergola</i>
yield	<i>60 hl/ha</i>
harvest	<i>Manual harvest in crates with cooling in caves</i>
vinification	<i>Soft pressing and stainless steel fermentation in vessels at 15°C</i>
colour	<i>Pale yellow</i>
bouquet	<i>Intense, with hints of broom flowers and acacia-blossom honey, slightly toasted with notes of bread crust</i>
taste	<i>Full and soft body with a fruity note of quince and yeast</i>
food pairing	<i>Ideal with hearty food, oily fish, baccalà alla vicentina and aged cheese</i>
bottles sizes	<i>750 ml - 1,5 lt</i>
awards	<i>Gilbert & Gaillard concurs international 2016 medal 90+ 92/100</i>

