



CASA CECCHIN

Casa di Renato



Lessini Durello Nostrum

Classic Method D.O.C.

Blend

90% Durella – 10% Pinot Nero

The Vineyard

Durella: Planted in 1976 using a Veronese arbour with South-eastern exposure. Pinot nero: Planted espalier in 2003 with South-eastern exposure.

Soil characteristics

Hilly at 250 m asl, of volcanic origins with tophus and basalt.

Harvest

Strictly manual with a selection of the grapes in the vineyard.

Vinification

Durella grapes are harvested during the first ten days of September and are pressed whole. Fermentation in steel at a controlled temperature.

The spumante base is assembled in December and remains in the tank until tirage bottling during the summer.

The bottles are stored in an underground cellar where they remain on the yeasts for a period of 36 months.

After disgorging, the wine rests a few months before being made available for consumption.

Tasting notes

The mousse dissolves rapidly and the perlage is fine and persistent.

There is a bouquet of toasted bread with an underlying hint of citrus fruits.

It leaves an extremely clean sensation on the finish.

Excellent with

Perfect for a savoury buffet and sophisticated starters.

Serving temperature

6°C – 8°C

Bottles produced

8000 – 750ml – 400 Magnum