



CASA CECCHIN

Casa di Renato

vino slow
2014
 Slow Food®



Lessini Durello Riserva

Classic Method Millesimato 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 around mid-September and the alcoholic fermentation takes place in temperature-controlled steel tanks.

The spumante base is obtained by assembling the best Durello grapes with a portion of pinot nero in steel tanks no earlier than December, and remains there until the tirage bottling in July. The bottles are stored in an underground cellar where they remain on the yeasts for a period of 60 months. After disgorging, the wine rests a few months before being made available for consumption.

Tasting notes

The bouquet offers the fragrance of sweet focaccia, toasted hazelnuts, and caramel.

The flavour starts out sharp and elegant, sustained by a crispness and fine and creamy perlage.

Excellent with

A grand table wine, perfect with anything except dessert.

Serving temperature

6°C – 8°C

Bottles produced

12.000 – 750ml – 500 Magnum