



CASA CECCHIN

Casa di Renato



“Il” Durello

Monti Lessini D.O.C.

Blend

100% Durella

The Vineyard

Planted in 1976 – 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

The grapes are introduced into the press from above, gravity pressed whole under low pressure.

The must is clarified by means of cooling and starting the fermentation process under a controlled temperature.

The wine is refined in steel in contact with the lees until bottling in the spring.

Tasting notes

Straw yellow with golden glints.

Floral and fruity bouquet of apples with evident citrine and mineral notes.

Excellent with

Excellent with main courses of fish.

Particularly suited to blue fish or fatty salt or fresh water fish.

Perfect with the typical Vicentino dish known as “Polenta e Bacalà” (Cornmeal and dried salt-cured cod).

Serving temperature

8°C – 10°C

Bottles produced

5000 – 750ml