



CASA CECCHIN

Casa di Renato



Mandégolo

Durello Vivace Monti Lessini D.O.C.

Blend

100% Durella

The Vineyard

Planted in 1976 – South-eastern exposure.

Soil characteristics

Hilly, of volcanic origins.

Harvest

Manual, with selection in the vineyard.

Vinification

Gentle gravity pressing of the whole grapes.

Refined in steel until the spring, when it is bottled with a slight sugary residue without being filtered.

Fermentation is completed in the bottle, where it remains in contact with the yeasts, responsible for its distinctive deposit on the bottom of the bottle.

Tasting notes

A straw yellow colour with a slight natural effervescence.

A bouquet of freshly baked bread. The flavour has a slight citrine note rounded off by the presence of yeasts.

Very dry finish.

Excellent with

Ideal for aperitifs with finger food and both surf and turf starters. Ideal for snacks with 'Pan biscotto' and 'Sopressa Vicentina' (a local type of cold meat served with bread).

Serving temperature

8°C – 10°C

Bottles produced

2500 – 750ml