



CASA CECCHIN

Casa di Renato



Pietralava

Durello Monti Lessini D.O.C.

Blend

100% Durella

The Vineyard

Planted in 1980 – Southern exposure.

Soil characteristics

Hilly, of volcanic origins.

Harvest

Small/medium bunches selected during the first harvest and left to ripen further on the plant until November.

Vinification

The grapes that have ripened in the vineyard are de-stemmed and cold macerated for 12 hours. Fermentation and refinement in steel in contact with the fine lees for a year and a half. Refining in the bottle follows.

Tasting notes

An austere colour and bouquet: Cupule, cumin, and balsamic notes. Strong minerals and salty in the mouth. Robust body sustained by a vibrant acidity. Dry and slightly astringent finish.

Excellent with

The structure of this wine makes it suitable for richer cuisine of local tradition, both turf (snails, cooked sausage, plucks) and surf. (Cornmeal with herring, stewed eel, cornmeal and dried salt-cured cod).

Serving temperature

8°C – 10°C

Bottles produced

2000 – 750ml