



CASA CECCHIN

Casa di Renato



Il Montebello

Durello passito Monti Lessini D.O.C.

Blend

100% Durella

The Vineyard

Planted in 1980 – Southern exposure.

Soil characteristics

Hilly, of volcanic origins.

Harvest

The grapes are selected in the vineyard, collected in 4-kg crates, and stored in the fruit cellar where they dry for about five months.

Vinification

Upon conclusion of the drying phase, the grapes undergo a slow pressing cycle to extract the precious must that ferments in small oak casks, where it remains for one year. This is followed by one year of refinement in steel before being bottled.

Tasting notes

Antique golden yellow with amber glints. Complex and intense bouquet of dried fruit and quince. An intense wine that surprises for its crispness.

Excellent with

Excellent with raw milk cheeses of average aging. Perfect with croutons and pate di fois gras and alone for an after-dinner treat. It leaves a pleasant sensation of cleanliness.

Serving temperature

12°C – 14°C

Bottles produced

1400 – 500ml