



CASA CECCHIN

VITIVINICOLTORI DAL 1978

Lessini Durello Nostrum

Lessini Durello Classic Method 36 months



Grape variety

Durella 100%.

Vineyard

Spianata, planted in 1975. Propagation by cutting of an old variety found in Agugliana.

Terrain

Hilly terrain of volcanic origin with tuff and basalt. Altitude: 250 meters above sea level.

Harvest

Strictly manual with careful vineyard selection in the month of September.

Winemaking

The grapes are pressed whole, vinifying separately the different plots of the vineyard which are skillfully blended in January. The sparkling base matures in stainless steel on lees with periodic batonnage until the second fermentation, which takes place in late spring. The bottles are stacked in an underground cellar and remain there for 36 months. Manual riddling with hexagonal racks. After disgorgement, there follows a resting period of a few months.

Tasting notes

On the nose, brioche, toasted hazelnut, and sulfurous notes. On the palate, the bubble is delicate, and the interplay between savoriness and freshness makes it unique and captivating.

Pairings

Excellent with both raw and cooked fish and shellfish. Beef tartare and refined cold cuts. From appetizers to the entire meal.

Bottles produced

12.000 of 750ml. 300 Magnum.
