



CASA CECCHIN

VITIVINICOLTORI DAL 1978

Lessini Durello Riserva

Lessini Durello Classic Method 60 months +



Grape variety

Durella 100%.

Vineyard

Spianata, planted in 1975. Propagation by cuttings 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 a minimum of 60 months. Manual riddling with hexagonal racks. After disgorgement, there follows a resting period of a few months.

Tasting notes

On the nose, great complexity and mineral richness. On the palate, the sip is full-bodied and bold, continuously enticing with a saline component that calls for another sip. Capable of delivering emotions even after 10 years or more from disgorgement.

Pairings

With finger food and appetizers based on shellfish and mollusks. Whipped cod, tuna tartare, and marinated fish. Perfect with raw meat and fish.

Bottles produced

8.000 of 750ml. 200 Magnum.
