



CASA CECCHIN  
VITIVINICOLTORI DAL 1978

# Mandégolo

Veneto IGT Durello



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## Grape variety

Durella 100%.

## Vineyard

Pozzo, planted in 2018.

## Terrain

Hilly terrain of volcanic origin at an altitude of 250 meters above sea level.

## Training system

Unilateral vicentine arbor.

## Harvest

Hand-picked at the beginning of September.

## Winemaking

Gentle pressing of whole grapes for natural juice extraction. Fermentation and aging take place in stainless steel. It is bottled in spring with a slight residual sweetness, without filtration. The yeast and sugars present in the wine cause natural refermentation, subsequently settling at the bottom of the bottle.

## Tasting notes

Delicate aroma of citrus and freshly baked bread. On the palate, it surprises with its pronounced freshness, making it immediate and enjoyable.

## Pairings

Suitable for any meal, particularly recommended when paired with cold cuts and cheeses. Ideal for an aperitif or a snack among friends.

## Bottles produced

6.500 of 750ml.

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