



CASA CECCHIN
VITIVINICOLTORI DAL 1978

Montebello

Veneto IGT Durello Passito



Grape variety

Durella 100%.

Vineyard

Gualiva, planted in 2013, facing Southeast at an altitude of 250 meters above sea level.

Terrain

Hilly terrain of volcanic origin with tuff and basalt stones.

Harvest

The grapes are selected and harvested in crates of approximately 4kg each and stored in the fruit room where they rest until February.

Winemaking

At the end of the withering phase, the grapes undergo a slow pressing cycle to extract their precious juice, which ferments and matures in oak barrels for more than a year. Follows a period of refinement in stainless steel before bottling and subsequent resting in the bottle.

Tasting notes

Ancient golden yellow. Aromas of dried fruit and citrus. The sweetness is well balanced by a pronounced acidic note.

Pairings

Great with full-fat semi-hard cheeses made from raw milk. Bread and raisin cake soaked in wine, butter cookies, and almonds.

Bottles produced

1.500 of 500ml.
