



CASA CECCHIN

VITIVINICOLTORI DAL 1978

# Pietralava

Monti Lessini Durello



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## 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 basalt and tuff stones.

## Training system

Alternating unilateral vicentin arbor.

## Harvest

Manual, in crates, with selection of the best fully ripened bunches.

## Winemaking

The grapes are destemmed and cold macerated for 24 hours in the press. It ferments and ages in steel on the lees, where it remains until late spring. Bottle aging for several months before being released for consumption.

## 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.

## Pairings

Dishes based on oily fish such as salmon and eel. Grilled bluefish, lake fish, and river fish. It pairs excellently with Bacalà alla Vicentina. Excellent also with dishes based on white meats from the Vicenza and Verona traditions.

## Bottles produced

5.800 of 750ml.

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