



CASA CECCHIN
VITIVINICOLTORI DAL 1978

Mandégolo

Veneto IGT Durello



Grape variety

Durella 100%.

Vineyard

Vineyard of 2018 with unilateral Pergoletta training system.

Terrain

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

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.

Bottles produced

5.000 of 750ml.