



CASA CECCHIN
VITIVINICOLTORI DAL 1978

Pietralava

Veneto IGT Durello



Grape variety

Durella 100%.

Vineyard

Vineyard of 2013 with unilateral Pergoletta training system. Facing Southeast at an altitude of 250 meters above sea level.

Terrain

Hilly terrain of volcanic origin with basalt and tuff stones.

Harvest

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

Winemaking

The grapes are destemmed and cold macerated for 48 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.

Bottles produced

5.000 of 750ml.