



CASA CECCHIN

VITIVINICOLTORI DAL 1978

Riserva 2014 Riedizione 2024

Monti Lessini 100 months on the lees



Grape variety

Durella 100%.

Vineyard

Vineyard of 1976 with Pergola Veronese training system. Propagation by cuttings of an old variety found in Agugliana.

Terrain

Hilly terrain of volcanic origin with tuff and basalt. Altitude: 250 meters above sea level. Altitude: 250 meters above sea level.

Harvest

Strictly manual with careful vineyard selection in the month of September.

Winemaking

The grapes are pressed whole, vinifying separately the different plots of the vineyard which are skillfully blended in January. The sparkling base matures in stainless steel on lees with periodic batonnage until the second fermentation, which takes place in late spring. The bottles are stacked in an underground cellar and remain there for 100 months. Manual riddling with hexagonal racks. After disgorgement, there follows a resting period of a few months.

Tasting notes

Refined notes of chestnut honey, lime blossom and almond blend with the sensations of ripe fruit and rusk bread, slowly giving way to the characteristic mineral notes of the vine. This Riserva, aged a hundred months on the lees, reveals a sip of silky complexity, with a full and solid body, perfectly supported by the acidic and savory taste typical of Durella.

Bottles produced

550 of 750ml.