



CASA CECCHIN
VITIVINICOLTORI DAL 1978

Incontrà

Monti Lessini Brut



Grape variety

Durella 100%.

Terrain

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

Harvest

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

Winemaking

Traditional white-wine vinification with gentle pressing of the grapes. The base wine matures in stainless steel tanks on its fine lees, followed by bottle fermentation and 24 months of ageing on the lees. Riddling is carried out manually using hexagonal baskets. At disgorgement, the dosage is topped up with must from the previous vintage.

Tasting notes

On the nose, it opens with fruity notes of white peach intertwined with hints of tropical fruit such as mango and pineapple, supported by a subtle layer of lees that adds depth without overpowering.
On the palate, it is fresh and well-balanced, offering an elegance that plays between white-fleshed fruit, exotic nuances and wildflowers.
The finish is long and savoury, marked by the volcanic minerality typical of the Lessini terroir.

Bottles produced

8,000 bottles (750 ml)
