



CASA CECCHIN

*Casa di Renato*

## “IL” DURELLO

MONTI LESSINI

D.O.C.

BLEND	100% Durella
THE VINEYARD	Planted in 1976 – South-eastern exposure
SOIL CHARACTERISTICS	Hilly (250 m a.s.l.) of volcanic origins, rich in basaltic tophus
HARVEST	Manual, with selection in the vineyard
VINIFICATION	<p>The grapes are introduced into the press from above, gravity pressed whole under low pressure.</p> <p>The must is clarified by means of cooling and starting the fermentation process under a controlled temperature.</p> <p>The wine is refined in steel in contact with the lees until bottling in the spring.</p>
TASTING NOTES	<p>Straw yellow with golden glints.</p> <p>Floral and fruity bouquet of apples with evident citrine and mineral notes.</p>
EXCELLENT WITH	<p>Excellent with main courses of fish. Particularly suited to blue fish or fatty salt or fresh water fish. Perfect with the typical Vicentino dish known as “Polenta e Bacalà” (Cornmeal and dried salt-cured cod).</p>
SERVING TEMPERATURE	8°C – 10°C
BOTTLES PRODUCED	5,000 – 750ml

