



CASA CECCHIN

Cecchin di Renato

MANDÈGOLO

DURELLO VIVACE - MONTI LESSINI

D.O.C.

BLEND	100% Durella
THE VINEYARD	Planted in 1976 – South-eastern exposure
SOIL CHARACTERISTICS	Hilly, of volcanic origins
HARVEST	Manual, with selection in the vineyard
VINIFICATION	<p>Refined in steel until the spring, when it is bottled with a slight sugary residue without being filtered.</p> <p>Fermentation is completed in the bottle, when it remains in contact with the yeasts, responsible for its distinctive deposit on the bottom of the bottle.</p>
TASTING NOTES	<p>A straw yellow colour with a slight natural effervescence.</p> <p>A bouquet of freshly baked bread. The flavour has a slight citrine note rounded off by the presence of yeasts.</p> <p>Very dry finish.</p>
EXCELLENT WITH	Ideal for aperitifs with finger food and both surf and turf starters. Ideal for snacks with 'Pan biscotto' and 'Sopressa Vicentina' (a local type of cold meat served with bread).
SERVING TEMPERATURE	8°C – 10°C
BOTTLES PRODUCED	2,500 – 750ml

