

Marco Cecchini

Cabernet Franc

2020

Tech Specs

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|--------------------------|---------------------|
| Type: | Red Still Wine |
| Ingredients: | Cabernet Franc 100% |
| Region/Subregion: | IGT Friuli |
| Organic? | Yes |
| ABV: | 13.00% |

A closer look...

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|------------------------------|--|
| Total Production: | 600 cases |
| Vineyard: | different vineyards in Premariacco. |
| Soil: | Sandy soil |
| Age of Vines: | 2000 |
| Climate: | the summers are warm, the winters are very cold, and it is partly cloudy year round. Over the course of the year, the temperature typically varies from 30°F to 84°F and is rarely below 21°F or above 92°F. |
| Farming Methods: | The manual harvest takes place in the first half of October. |
| Fermentation Methods: | Fermentation with maceration in steel tanks for about 15 days. After 4 months in stainless steel tanks to complete the malolactic fermentation, the wine stays for 1 year in small barrels of French and California oak (barrique). Followed by one year in larger Slavonian and French oak (tonneau). The wine is aged in a bottle for a further six months before release. |
| Winemaker: | Marco Cecchini |
| Elevage: | 6-8 months in bottle |
| Fining/Filtration: | yes |
| SO2: | 50 ml/g |

All about this bottle

In 2005, Marco Cecchini established a negociant business, buying grapes from carefully selected small-scale local growers and vinifying them in his modern winery. Here, his family releases D'Orsaria wines from the winery at Orsaria, near Premariacco.