

Marco Cecchini

Friulano DOC

2019

| | |
|--------------------------|---|
| Type: | White Still Wine |
| Ingredients: | 90% Friulano (old Tocai Friulano) / 10% Verduzzo Friulano |
| Region/Subregion: | IT-FR, 0 |
| Vegan? | Yes |
| Biodynamic? | Yes |
| Sustainable? | Yes |
| ABV: | 13% |

Tech Specs

A closer look...

| | |
|------------------------------|---|
| Total Production: | 300 cases |
| Vineyard: | In Faedis |
| Soil: | Eocenic marls and alluvial soils. |
| Age of Vines: | 1985 |
| Vineyard Size: | 2.2 hectares |
| Climate: | In Faedis, 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 29°F to 83°F and is rarely below 20°F or above 91°F. |
| Farming Methods: | Practices biodynamic and organic. Manual harvest. |
| Fermentation Methods: | Temperature controlled at 16-18°C |
| Winemaker: | Marco Cecchini |
| Elevage: | 16 months of aging on lees in tank / 30% undergoes ML in French barrels / blended and aged for 3 months. |
| Fining/Filtration: | Coarse, gentle filtration. |
| Residual Sugars: | <1 g/l |
| Acidity: | 6.1 g/l |
| SO2: | 30 mg/l |

All about this bottle

In 1998 Marco Cecchini inherited his grandfather's 2 hectare vineyard. He decided to revitalize the farm located in Faedis, a small town in eastern Friuli, embracing the philosophies of biodynamic and organic farming. Maintaining optimum freshness by keeping oxygen from his grapes once they're harvested, Marco farms his limestone-rich soils to produce some of the most interesting and dynamic expressions of fruit from his native Friuli. The tasting notes include pear, citrus, almond, tropical fruit, honey, citrus, floral and minerality. The nose displays wildflower, pear, citrus, almond, tropical fruit, honey, floral and minerality.



EDWARD

IT341-19