

# Marco Cecchini

## 'Monsieur Verduc' Verduzzo

### 2020

#### Tech Specs

<b>Type:</b>	Orange Still Wine
<b>Ingredients:</b>	100% Verduzzo
<b>Region/Subregion:</b>	IT-FR, Collio Orientali
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Biodynamic?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	13%

#### A closer look...

<b>Total Production:</b>	300 cases
<b>Vineyard:</b>	In Faedis
<b>Soil:</b>	Eocenic marls and alluvial soils.
<b>Age of Vines:</b>	1985
<b>Vineyard Size:</b>	2.2 hectares
<b>Climate:</b>	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.
<b>Farming Methods:</b>	Practices biodynamic and organic. Manual harvest.
<b>Fermentation Methods:</b>	Cold maceration for 4-7 days at a very low temperature (12°C) to moderate tannin extraction / fermentation at 18°C
<b>Winemaker:</b>	Marco Cecchini
<b>Elevage:</b>	12 months in stainless steel on lees.
<b>Fining/Filtration:</b>	coarse, gentle filtration.
<b>Residual Sugars:</b>	<1 g/l
<b>Acidity:</b>	5.4 g/l
<b>SO2:</b>	30 mg/l

#### All about this bottle

Marco Cecchini's focus is to spotlight the terroir of the small Faedis region while embracing the philosophies of biodynamic and organic farming. Cultivating a number of indigenous varietals, this skin-contact Verduzzo is an excellent example of Friuli winemaking. Verduzzo is a dry orange wine that can hold its own when paired with rich foods. Richly fruity and fresh with a supple, tannic mouthfeel. Low residual sugars and fair acidity make for a perfectly balanced expression of Verduzzo Friulano.

