

# Marco Cecchini

## Pinot Grigio

### 2021

#### Tech Specs

<b>Type:</b>	White Still Wine
<b>Ingredients:</b>	Pinot Grigio 100%
<b>Region/Subregion:</b>	IGT Friuli
<b>Organic?</b>	Yes
<b>ABV:</b>	12.00%

#### A closer look...

<b>Total Production:</b>	600 cases
<b>Vineyard:</b>	different vineyards in Premariacco.
<b>Soil:</b>	Sandy soil
<b>Age of Vines:</b>	2000
<b>Climate:</b>	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.
<b>Farming Methods:</b>	Manual harvest between the end of September and October
<b>Fermentation Methods:</b>	Whole grapes are softly pressed, and the must is stored in controlled temperature tanks after a first racking. Fermentation takes place at a controlled temperature of 15-16°C (60°F).
<b>Winemaker:</b>	Marco Cecchini
<b>Elevage:</b>	6-8 months in bottle
<b>Fining/Filtration:</b>	yes
<b>SO2:</b>	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. Bright straw yellow in color with fragrant aromas of classic pear and apple layered with hints of pineapple and flowers. Dry and round on the palate, with a well-balanced and long finish.

