

# D'Orsaria

For almost a hundred years, the Cecchini family has been living and breathing wine. Located in Colli Orientali del Friuli, Orsaria is a country village surrounded by the alluvial hills. The name Orsaria is believed to derive from the bears ('orso' in Italian) that once lived in the local woodlands. Today the wooded slopes have been cleared to make extensive areas available for viticulture.



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. Though protected from harsh north winds by the Julian Alps in Slovenia, Colli Orientali is still a cool region with a continental climate. Working with native varieties d'Orsaria also employs international grapes such as Chardonnay, Pinot Grigio and Cabernet Franc.



# CABERNET FRANC



**Varietal/Blend:** Cabernet Franc

**Farming:** conventional

**Soil:** Eocene marls on alluvial hills

**Elevation / Exposure:** varied

**Trellis System:** Guyot

**Ave. Year Vines Planted:** 2000

**Yeast:** selected

**Fermentation:** destemmed and fermented in tank

**Aging:** in tank for 8 months

**Alcohol:** 12.5%

**Fined:** yes

**Filtered:** yes

**Country:** Italy

**Region:** Friuli

Intense ruby red in hue, with a pleasant bouquet of forest fruit with slight mint on the nose. Bright fruit, soft tannins, and a pleasant acidity with subtle herbaceous flavors that add to the complexity of this lovely Italian red. A perfect wine for pairing with pork or lean beef dishes.