

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 varietals d'Orsaria also employs international grapes such as Chardonnay, Pinot Grigio and Cabernet Franc.



Chardonnay

“Bio”



Varietal/Blend: Chardonnay
Farming Practices: certified organic
Soil: eocenic marls and alluvial soils
Vine Training: Guyot
Year Vines Were Planted: 2010
Harvest Technique: by hand
Yeast: selected
Fermentation: gentle pressing after short skin contact and temperature-controlled fermentation in stainless-steel
Maturation: 6 months in tank
Vegan: yes
Alcohol: 12.5%
Fined: no
Filtered: yes
Country: Italy
Region: Friuli
Subregion: Colli Orientali

“A beautifully soft and rich white wine, silky in nuances, with aromas reminiscent of ripe fruits. A ripe, intense bouquet, abounding in flavors of both citrus and tropical fruits with delicate earthy and mineral notes.”

–Winemaker’s Note