

FRIULANO



MARCO CECCHINI

In 1998 Marco Cecchini inherited his grandfather's 1 hectare (2.58 acres) vineyard. He decided to revitalize the farm located in Faedis, a small town in eastern Friuli in northeastern Italy. Thirteen years later with eight hectares under vine, an annual production approaching 50,000 bottles and a recently finished new winery, Cecchini has come into his own.



Heralding local grapes such as Tocai, Verduzzo and Picolit on the white front and the indigenous red Refosco dal Peduncolo Rosso, Marco's focus is to spotlight the terroir of his small region. Embracing the philosophies of biodynamic and organic farming, Marco's forward thinking led him to also plant international varieties like Merlot, Cabernet Franc, Sauvignon Blanc and Pinot Grigio.

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.

Varietal/Blend: 90% Friulano (old Tocai Friulano) / 10% Verduzzo Friulano

Farming: biodynamic and organic

Soil: Eocenic marneous-ponca

Vine Age: average 40 years

Yeast: selected yeast

Fermentation: temperature controlled at 16°-18° C

Aging: 16 months of aging on lees in tank / 30% undergoes ML in French barrels / blended and aged for 3 months

Alcohol: 13%

Fined: n/a

Filtered: sterile

Country: Italy

Region: Friuli Venezia Giulia

Vineyard Size: 2ha