

MONSIEUR VERDUČ



MARCO CECCHINI

In 1998 Marco Cecchini inherited his grandfather's one-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: Verduzzo Friulano

Farming: biodynamic and organic

Soil: Eocenic marls and alluvial soils

Yeast: selected yeast

Fermentation: cold maceration for 4 to 7 days at a very low temperature (12°C) to moderate tannin extraction / fermentation at 18°C

Aging: 12 months in stainless steel on lees

Alcohol: 13%

Fined: n/a

Filtered: coarse, gentle filtration

Country: Italy

Region: Friuli Venezia Giulia

Vineyard Size: 2ha

Verduzzo has a long history in northeast Italy appearing in written records dating back to 1409. When ripe, the grapes are a beautiful amber color that turns violet. Due to its abundant tannins, enthusiasts call it a red wine dressed in white. Monsieur Verduč is an antique gold-colored wine with amber highlights. The wine is fruit-forward with notes of ripe peaches and apricots that open up to include undertones of chestnut, honey, and dried flowers. It is a full-bodied wine with a balance between the tannins of the whole grape cluster and soft, sweet pulp.