

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.



PINOT GRIGIO



Varietal/Blend: Pinot Grigio

Farming: conventional

Soil: clay and limestone

Elevation / Exposure: varied

Trellis System: Guyot

Ave. Year Vines Planted: 2000–2010

Yeast: selected

Fermentation: reductive style in stainless steel, temperature-controlled tanks with regular stirring

Aging: on fine lees

Alcohol: 12.5%

Fined: yes

Filtered: yes

Country: Italy

Region: Friuli

Elegant, subtle straw-yellow appearance with the characteristic aromas of acacia blossom and toasted almonds. Fresh-tasting and supple. Pair with grilled fish, poultry, mild cheeses and pasta or rice dishes, especially those featuring tomato sauces.