

verlit

The Verduzzo Friulano is a typical native grape variety grown in the Faedis area. As is traditional in Friuli we produce this as a sweet wine. It represents the soul of our people by its frankness and rurality.

marco cecchini
INDEPENDENT WINERY IN ITALIA



AZ. AGR. CECCHINI MARCO
Colli Orientali del Friuli - Italia

office:
V. BUTTRIO 8, 33040 PREMARIACCO (UD) ITALY

vineyard and winery:
V. COLOMBANI, 33040 FAEDIS (UD) ITALY
PH & FAX +39 0432 720563 MOBILE +39 340 5944542
WWW.CECCHINIMARCO.COM
INFO@CECCHINIMARCO.COM

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Grapes are allowed to reach over ripeness (sur-maturite) on the vines during September and October and then dried further on indoor trellises until the must reaches a balanced and rich complexity.

After pressing, the golden must is left to ferment in small French barrels. Fermentation takes up to 2 months because of the high sugar content. After fermentation the wine ages for at least 12 months before the bottling.

The Verlit is pleasing with an intense golden colour and apricot scent. The sweetness is balanced by the tannins and richness characteristic of the Verduzzo. To be served at 14 C° with tasty cheeses, fruit or biscuits. It is best on its own in the company of friends.

in my seasons
spring blooms
after the summer,
because of the colours
captured by the wind.

