

# pinot grigio

Our Pinot Grigio is one of the maximum expressions of this varietal in our region. The grapes slowly ripe on a south-oriented hilltop and a gentle plain in the Colli Orientali del Friuli. The sound of 5 bells rhythms and pauses to our work.

**marco cecchini**  
INDEPENDENT WINERY IN ITALIA



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## WINES FOR THE PEOPLE YOU CARE ABOUT



From the winegrower's point of view, the Pinot Grigio is one of the most stimulating grapes to vinificate because of its inwardness character divided between a red and a white varietal. Its velvety purple captures demonstrate its beauty in the maximum ripening peak.

Vinification is "Oxygen free" from the destem and crushing to the skin contact ( 2-4 hours at 6 C°) and fermentation. A weekly battonage follows bringing smoothness and elegance to the wine during the fining.

The Pinot Grigio "Bellagioia" expresses through a golden yellow colour and an intense bouquet that evokes exotic ripe fruits. It is fresh with a long and persistent aftertaste. It is wonderful when served with Prosciutto di San Daniele, pasta "pomodoro e basilico" and tasty fish dishes like steamed octopus.

jazz trombone  
curtains are moving  
spring rain.

