

# tové

marco cecchini  
INDEPENDENT WINERY IN ITALIA



Tovè is one of the best white wines in Friuli Venezia Giulia. It is the result of the careful blending of some white varietals including two native grapes as Friulano and Verduzzo Friulano.

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

## WINES FOR THE PEOPLE YOU CARE ABOUT



Grapes are harvested by hand when the aromatic peak, determined by a systematic tasting from August to the second half of September, is reached. Part of the grapes is late harvested adding richness, complexity and over-ripe notes.

Steps are taken to exclude oxygen throughout vinification. After destemming and crushing we allow 4 - 8 hours of skin contact at 6 C° to enhance flavour and colour. During the aging in stainless steel tanks we employ battonage weekly (lees stirring). About 30% of the Friulano takes alcoholic and malolactic fermentation in 5 hl tonneaux.

Tovè has an intense straw-yellow colour, with a heady bouquet redolent of fruits and flowers. The palate is smooth, mineral and savoury. The finish combines refreshment and refinement. Tovè should be served at a 14 C° temperature and pairs well with starters, Prosciutto di San Daniele, white meat and fish dishes.

the sky  
opens.  
upon it  
butterflies are flying

