

MAISONS MARQUES & DOMAINES



Livio Felluga

Friulano DOC

Friuli Colli Orientali, Italy
Vintage: 2021

Overview

Livio Felluga moved to Friuli in the late 1930s and made his home on the gentle foothills of Rosazzo. Convinced that only a rebirth of quality farming could bring the Friuli countryside back to life, he began to renovate the old vineyards of Rosazzo and plant new ones, introducing innovative ideas and methods. The focus on quality and respect for the vineyard once embodied by Livio Felluga himself have been proudly carried out by the family over the years.

Known today as Friulano, it's Friuli's traditional wine with lots of personality and typicity. Well-structured, with harmonious, fruit-led complexity, the palate signs off with a characteristic after-aroma of bitter almonds.

Winemaking

The Livio Felluga Friulano vines are mainly Guyot-trained and have their roots in the Ponca soil (Cormòns flysch in technical terms), which is composed of marl and sandstone of Eocene origin, stratified under the sea over the millennia, lending our wines a unique tanginess and minerality. The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The must ferments in temperature controlled stainless steel tanks. After fermentation, the wine settles on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Tasting Notes

On the nose, Friulano is very intense, subtle and complex. Citrusy hints of grapefruit and cedar wood alternate with balsamic and menthol notes, continuing in a crescendo of ginger and white pepper, which blend together with aromatic herbs such as thyme, laurel, rosemary and hints of Mediterranean scrub. An intriguing note of bitter almonds accompanies the sensations of apples, pears, peaches and apricots.

On the palate, Friulano is complex, fresh and mineral. A subtle, smooth, enfolding entry with intriguing tanginess blending with great freshness. Overall, it is harmonious, well-structured and beautifully lingering. Good clear correspondence with the aromas, marked ginger spiciness and intriguing hints of saffron on the palate, accompanied by a seductive almondy finish.

Harvest Notes

The harvest took place during the month of September. The healthy and perfectly ripe grapes were hand-picked in small crates, to preserve the integrity of the fruit. After gentle destemming the fruit was left to macerate for a short period, then softly crushed, and the must obtained was clarified by decantation. Temperature-controlled fermentation followed in stainless steel vats. At the end of fermentation, the wine was kept on the lees for a few months to increase its complexity, creamy texture and suitability for ageing. Once bottled, it matured in temperature-controlled rooms.

Food Pairing

Traditionally enjoyed as an aperitif in Friuli, this wine is a great match with prosciutto crudo, salami and other sliced meats. It also pairs beautifully with fish dishes and fresh and fatty cheeses. Best served between 54°F and 57°F.

TECHNICAL INFORMATION

Varietals: 100% Friulano
Wine Alcohol: 13.5%

