

# MAISONS MARQUES & DOMAINES



Livio Felluga

## Sossó DOC

Friuli Colli Orientali, Italy  
Vintage: 2015

### Overview

At 100 years old, the founder and patriarch, Livio Felluga, was accredited with innovating and mastering modern winemaking in Italy. Back from WWII, he sealed a deep bond with the hillsides of Friuli by reviving the vineyards of Rosazzo, later establishing him as "the patriarch of the wines of Friuli."

In 1956, when Livio anticipated an implementation of appellation of origin, he chose an ancient map of the area to create an iconic label to tell the world the story of his wines. Pioneering vision, deep knowledge, respect for the vineyards, and obsession with quality, once embodied by Livio Felluga himself, have been proudly carried out by the company over the years.

Today, the family-owned winery is led by Livio's son, Andrea Felluga. Known for producing lush, crisp and well-balanced wines, the winery's reputation extends well beyond the region of Friuli and its wines are recognized in a class with the most esteemed producers from around the world.

Created in 1989, this wine is named after the Sossó stream, which runs at the foot of the hill where the grapes grow. Made with carefully selected and oldest vines of merlot and refosco dal peduncolo rosso grapes, together with a small percentage of pignolo, from Rosazzo. Sossó is the result of skilful vinification and barrique maturation that lasts for 18 months. A supremely complex and well-structured wine, it stands out for its elegant, ripe, sweet, fruity tannins.

### Winemaking

The grapes are carefully destemmed and the fruit are then crushed. Fermentation is carried out with maceration in temperature controlled stainless steel containers and in oak casks. The juice is pumped over the cap frequently for about three weeks, in order to extract colour and aroma compounds from the skins. The wine is then raked. The wines are blended and raked into barriques, where they mature for 18 months. The bottled wine is aged in temperature-controlled binning cellars for other 18 months.

### Harvest Notes

The color is a deep and impenetrable ruby red with purple hues. The nose has significant impact and penetration; sweet notes of ripe fruit: plum, blueberry and blackberry, then further complexity on the development with sensations of violet, sage and rosemary, light and perfectly integrated hints of vanilla and cloves; very long and sustained, complete and complex. The palate shows very important structure, immediately felt, firm and solid but polished and sensual as well, silky tannins and sweet flavors are freshened and given additional impetus and length by the savory acidity; rich and mineral finish.

### Food Pairing

Pairs beautifully with red meats, roasts, feathered game and mature or moderately mature cheeses. Best served between 62°F and 64°F.

### TECHNICAL INFORMATION

Varietals: Refosco dal Peduncolo Rosso, Merlot, Pignolo

Wine Alcohol: 13.5%

Soil Composition: Marl and sandstone flysch of Eocene origin