

MAISONS MARQUES & DOMAINES



Livio Felluga

Terre Alte DOCG

Rosazzo, Italy
Vintage: 2017

WA	95	JS	94	V	91
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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.

Created in 1981, Terre Alte is considered one of Italy's most prestigious white wines. The balanced blend of Friulano, Pinot Bianco and Sauvignon grapes, estate-grown at Rosazzo in the historic Terre Alte vineyards, yields a superbly elegant wine with a profusion of intense fruit and flower aromas. A wine of outstanding structure, Terre Alte acquires a wonderfully complex bouquet of tertiary aromas with bottle aging.

Winemaking

The bunches were carefully destemmed and left to macerate for a short period. Next, the fruit was soft crushed. The must obtained was then allowed to settle. The pinot bianco and sauvignon fermented at controlled temperatures in stainless steel tanks, where they matured for about ten months. The friulano fermented and aged in small casks of French oak. The pinot bianco and sauvignon mature in stainless steel while the friulano stays in small oak casks. After ageing for ten months, the wines were blended. The bottled wine was aged in temperature-controlled binning cellars for nearly 9 months.

Tasting Notes

The color is a brilliant yellow, luminous and intense. The nose reveals great elegance and complexity. Rich bouquet, embracing and harmonious. Refined white flowers, jasmine and acacia blossom blend with fruit notes of canary melon, yellow peach, apricot compote and tropical hints of passion fruit and pineapple. Citrus aromas are enriched by elegant creamy sensations of pastry, candied almond, vanilla, crème brûlée. Balsamic finish of cedar wood, thyme and liquorice. Constant evolution. In the mouth, the wine is full and velvety. Excellent harmony with the nose and great refinement. Pleasant acidic note. Mineral, savory and round. The richness of tropical fruit, nuts and creamynotes is enhanced by spicy notes of white pepper and cardamom. Long and persistent, the aftertaste is elegant and florid.

Food Pairing

Excellent with fish dishes, vegetable starters, white meats and cheese. Best served between 57°F and 59°F.

TECHNICAL INFORMATION

Varietals: Friulano, Pinot Bianco, Sauvignon

Wine Alcohol: 13.5%

Soil Composition: Marl and sandstone flysch of Eocene origin