

# MAISONS MARQUES & DOMAINES



Livio Felluga

## Abbazia di Rosazzo DOCG

Rosazzo, Italy

Vintage: 2017

JS	96	WA	94
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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.

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.

### Winemaking

The grapes are carefully destemmed and left to cold macerate. Next, the fruit is soft crushed. The must is then cleared by allowing it to settle and then fermented in stainless steel tanks with yeasts selected in Friuli. After three days, the wine is racked into oak casks where the alcoholic and malolactic fermentation is completed. The wine matures in oak casks where yeast lysis took place. The wine was bottled in July 2018. Tertiary aromas will develop over the years to come.

### Tasting Notes

The color is an intense straw yellow. The nose is elegant and refined, with gently intertwined fruity notes of flowering plants, quince, with aromatic herbs and spices such as mint, rosemary, anise, pink peppercorn, coriander, nutmeg and flower hints of oleander and almond. The palate is lively, pleasantly savory; lime, bergamot; gentle finish of crème caramel and chopped hazelnuts.

### Food Pairing

Pairs beautifully with shellfish, oysters, caviar, mussels, seaweeds and other salty flavors; a particularly good match with vegetables and light meats with delicate and rich dressings. Best served between 57°F and 60°F.

### TECHNICAL INFORMATION

Varietals: Friulano, Pinot Bianco, Sauvignon, Malvasia, Ribolla Gialla

Wine Alcohol: 13.5%