Livio Felluga

Abbazia di Rosazzo DOCG

Rosazzo, Italy
Vintage: 2021

Overview

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.

Abbazia di Rosazzo is a noble white blend from the historic vineyards of the Abbazia di Rosazzo exalting the continuity of over a thousand years of winegrowing.

Winemaking

The healthy and perfectly ripe grapes were hand-picked and placed in small crates to preserve the fruit. Gentle destemming was followed by a short maceration and soft crushing. The must was then classified through decantation, and fermented in stainless steel vats. The wine was racked into oak casks to complete alcoholic and then malolactic fermentation. It remained on the yeasts to increase the rich flavor, creamy texture and ageing potential. It was bottled in April 2023 and will develop mature aromas in the years to come.

Tasting Notes

Lemon yellow, with golden hues catching and reflecting the light. On the nose, the wine releases yellow peach, passion fruit and dried apricots. Each sensation is a clear feature in a multicolored picture, with insistent notes of toasted hazelnuts, cinnamon and a final explosion of wild flowers, mingling with yellow plum and acacia honey, in a crescendo finish. Considerable energy outlines its development on the palate. Elegant acidity and hints of ripe mandarin and lychee are in total synergy with a mouth-filling structure. Tangy hints and an iodine aftertaste are hallmarks of an important white wine that originates in the 'Ponca' hills. The extraordinarily long finish denotes great ageing potential, with notes of bergamot cream and a very subtle, pleasant tannic texture.

Harvest Notes

The 2021 harvest took place in late September.

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%