

MAISONS MARQUES & DOMAINES



Livio Felluga

Friulano DOC

Friuli Colli Orientali, Italy

Vintage: 2024

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. 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 about six months to increase its complexity, creamy texture and suitability for ageing. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Tasting Notes

The nose is complex with an elegant varietal expression. Floral and fruity aromas intertwine: notes of broom and freesia petals alternate with hints of candied lemon peel, yellow plum pulp and litchi. The scent is accompanied by a fine minerality. The palate is full and harmonious, rich in enveloping notes of lily of the valley, chamomile, elderberry, which continue with good persistence to express a pleasant mineral return in the finish, supported by sensations of bergamot, mango and pear.

Harvest Notes

In 2024, the vines budded significantly earlier than the historical average of recent years, due to a particularly warm February, with an average temperature 3°C higher than the historical average. This encouraged the plants to wake up early. Towards the middle of April, a sharp drop in temperatures affected our region. The vineyards grown on hillsides, thanks to slightly higher temperatures, were not too affected by this sudden change in temperature, while in cooler areas, where we carried out late pruning, the shoots were less developed and therefore less vulnerable to cold damage. May was particularly rainy, and during this period we concentrated our efforts in the vineyard to ensure that flowering took place with healthy, well-balanced foliage that was not overly leafy. The summer was hot, with above-average temperatures, especially in July and August. However, the plants benefited from some valuable rainfall, which ensured proper rehydration. The September harvest was characterized by good weather. The perfectly healthy bunches were harvested by hand from dawn until late morning in order to bring a fresh harvest with intact aromatic properties to the cellar.

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%