Livio Felluga

Illivio DOC

Friuli Colli Orientali, Italy
Vintage: 2021

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 by Livio Felluga's children, who dedicated the wine to him for his 85th birthday, Illivio reflects the personality of the family's "patriarch," uniting strength with elegance.

Winemaking

The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments at controlled temperatures in small casks of French oak, where it matures for about ten months. After fermentation, the wine was left on the lees in the small oak casks for about ten months. The bottled wine was aged in temperature-controlled binning cellars.

Tasting Notes

On the nose, illivio is vibrant and complex, pervasive and creamy, with marked floral aromas and ripe fruit. The nose opens on notes of lime blossom, wisteria, broom and chamomile, blending with fruity hints of yellow peaches, apricots, mandarins and tropical fruit like pineapple and mango. Ageing in small oak endows it with delicate boisé sensations of coconut, mace, vanilla pods, brown sugar and sweet spice. The array of aromas closes on subtle rosemary and walnuts. On the palate, it is generous, harmonious, full-bodied and dense, the softness balanced by refreshing acidity. Fragrant yellow plums, peaches and papaya alternate with hints of polyflora honey and white chocolate. Tangy and lingering with a creamy and pleasantly mineral finish.

Harvest Notes

The 2021 harvest took place in the first half of September. The healthy and perfectly ripe grapes are harvested by hand, in small crates, to preserve the integrity of the berry. Carefully destemmed and left to macerate for a short period, the fruit is then soft crushed and the must obtained is allowed to settle. The must ferments at controlled temperatures in small oak casks. After malolactic fermentation, the wine settles on the lees in the small oak casks for a few months to enhance savouriness, creaminess and aging potential. The bottled wine was aged in temperature-controlled binning cellars.

Food Pairing

Pairs beautifully with fish, risottos, and fresh cheeses. Best served between 55°F and 59°F.

TECHNICAL INFORMATION

Varietals: Pinot Bianco, Chardonnay, Picolit
Soil Composition: Marl and sandstone flysch of Eocene origin