

MAISONS MARQUES & DOMAINES



Livio Felluga

Pinot Grigio DOC

Collio, Italy
Vintage: 2022

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| JS | 92 | VFTC | 91 |
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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. Today, the 500-acre winery is led by Livio's son, Andrea Felluga, who is committed to continue the family legacy by producing wines of distinction for years to come.

This celebrated variety derives from a bud mutation of pinot noir. Pinot grigio favors cooler climates and finds its ideal habitat on the hillsides. Livio Felluga's vinification technique gives the wine finesse and elegance while preserving the faint coppery highlights that are pinot grigio's hallmark. Without doubt, it is the best-known Friulian wine around the world.

Winemaking

The harvest took place during the first half of September. The healthy and perfectly ripe grapes were hand-picked in small crates, to preserve the integrity of the fruit. 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 a few months to increase its complexity, creamy texture and suitability for ageing. Once bottled, it matured in temperature-controlled rooms.

Tasting Notes

The nose is subtle, minerally and layered. Ripe peach and apricot fruit, candied orange peel, melon and lychees, blending with notes of broom, acacia and lime blossom. The palate is full-bodied, soft and nicely put-together. A tangy, mouth-filling entry followed by a return of beeswax, tea biscuits, Golden Delicious, pears, candied citrus fruit, winter melon and sage, interwoven with pleasing, lingering minerally grip.

Food Pairing

Pairs beautifully with fish, shellfish, risottos, and baked vegetables.

TECHNICAL INFORMATION

Varietals: 100% Pinot Grigio

Wine Alcohol: 13.5%

Soil Composition: Marl and sandstone flysch of Eocene origin

