

MAISONS MARQUES & DOMAINES



Livio Felluga

Sauvignon DOC

Friuli Colli Orientali, Italy

Vintage: 2022

JS	94	VFTC	91	WS	90
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Overview

At 100 years old, founder 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.

A variety originally from France, sauvignon was introduced into Friuli under the Hapsburgs and became widely planted in the early 20th century. The wine is refreshing and captivating, with a generously wide, distinctive range of aromas, with notes of exotic fruit, yellow pepper, tomato leaf, mint and box hedge notes. It's a traditional wine from Friuli.

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 in temperature controlled stainless steel tanks. After fermentation, the wine is left on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Tasting Notes

On the nose, the Sauvignon 2022 is polished, complex, vibrant and extremely varietal. Floral, with hints of boxwood, elderflower and orange blossom. Citrusy, with notes of bergamot, pink grapefruit, and tropical scents of pineapple and passion fruit. Spicy and pleasantly balsamic, with hints of ginger, white pepper, sage, nettles and medicinal herbs. Seductive iodised nuances of salicornia, graphite and flint in the finish. On the palate, it is lively and polished, showing complexity and good texture. Pleasant hints of white peaches, citrus and tropical fruits blending into a long tangy freshness. Well-balanced and beautifully lingering on the palate, closing on citrus and mineral sensations.

Food Pairing

Excellent as an aperitif, Sauvignon is also an outstanding complement to asparagus, vegetable soups, legume soups and marinated fish. Best served between 54°F and 57°F.

TECHNICAL INFORMATION

Varietals: 100% Sauvignon

Wine Alcohol: 13%

Soil Composition: Marl and sandstone flysch of Eocene origin