

MAISONS MARQUES & DOMAINES



Livio Felluga

Sauvignon DOC

Friuli Colli Orientali, Italy

Vintage: 2024

JS	92	WA	91
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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

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

On the nose, the Sauvignon is intense, complex, and very subtle. Generous aromas of elderflower, currants, white mulberry, fig leaves and wild sage follow spicy notes of white pepper and cardamom, progressing with delicate hints of lantana and lemon cream. The palate is full-bodied, with beautifully balanced, fresh viscosity. Hints of citron peel and Mediterranean scrub are accompanied by fruity notes of kiwi, mango and wild white plums. Subtle spicy, iodine and mineral sensations appear in the long, taut finish.

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

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