

MAISONS MARQUES & DOMAINES



Livio Felluga

Sauvignon Potentilla DOC

Friuli Colli Orientali, Italy

Vintage: 2019

WE	94	JS	94	W&S	90	JR	16.5/20
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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.

The name Potentilla comes from the Latin, combining *potenza* – power – and the diminutive form *illa*, to create the meaning of great power in a small flower. The attribution of this virtue apparently depends on the fact that some types of this five-leaved plant have been used for the extraction of tannins for therapeutic purposes. In the language of flowers, potentilla symbolises maternal love, perhaps because the leaves enclose the flower when it rains. We decided we wanted to dedicate this wine to that flower which grows on our hillsides, to tell the story of a vineyard. The grapes used in Potentilla have a complex, persuasive character, like the warm summer evenings: they have an authentic story to tell about our hills.

Winemaking

A mass selection of these medium-sized, fairly sparse bunches was planted near the Strada del Sole – the sunny road – in 1975. The hand-picked grapes, placed in small crates, were destemmed and left to undergo maceration on the skins for a few hours. The wine was racked into 15-hectolitre casks towards the end of alcoholic fermentation, to permit proper temperature control. Malolactic fermentation took place over one month. Keeping the wine on the yeasts contributed to its creamy texture while barrel ageing enhanced its crispness and complexity.

Tasting Notes

Markedly varietal in its profile, the nose opens with hints of boxwood and jasmine. The vibrant, intense bouquet echoes sage, tropical fruits and gunflint, blending beautifully with citrus hints and petrichor. Dynamic and confident development with gooseberries and elderflowers, and delicate sweet balsamic notes in the background. On the palate, a marked tanginess is enhanced by well-balanced tartness. Hugely stylish on the palate with clear, firm texture. A delicious and long-lasting flavor full of fresh mineral sensations.

Food Pairing

The distinctive aromas make this wine perfect to serve with dishes subtly enhanced by green spicy elements: tuna tacos with avocado and wasabi; red cabbage purée with turmeric and caviar; amberjack carpaccio with prawns and lemongrass; linguine with creamed zucchini, lime and mint; risotto with rocket and basil pesto, tiger prawns and goat cheese mousse; rigatoni with marjoram pesto, burrata and cherry tomato confit.

TECHNICAL INFORMATION

Varietals: 100% Sauvignon

