

MAISONS MARQUES & DOMAINES



Livio Felluga

Sossó DOC

Friuli Colli Orientali, Italy

Vintage: 2016

VFTC	94	JS	92
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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 in 1989, this wine is named after the Sossó stream, which runs at the foot of the hill where the grapes grow. Made with carefully selected and oldest vines of merlot and refosco dal peduncolo rosso grapes, together with a small percentage of pignolo, from Rosazzo. Sossó is the result of skilful vinification and barrique maturation that lasts for 18 months. A supremely complex and well-structured wine, it stands out for its elegant, ripe, sweet, fruity tannins.

Winemaking

The grapes are carefully destemmed and the fruit are then crushed. Fermentation is carried out with maceration in temperature controlled stainless steel containers and in oak casks. The juice is pumped over the cap frequently for about three weeks, in order to extract colour and aroma compounds from the skins. The wine is then racked. The wines are blended and racked into barriques, where they mature for 18 months. The bottled wine is aged in temperature-controlled binning cellars for other 18 months.

Tasting Notes

Deep, concentrated, ruby red color with purple hues. The nose is vibrant and complex with a characteristic generous bouquet. Lovely floral notes of dried violets blend with fruity aromas like marasca cherries, blackcurrants, blueberries, blackberries and wild plum chutney. Balsamic hints of mint and liquorice mingle with spicy sensations of black pepper, tamarind and cocoa beans develop in the glass, with a final engaging note of Kentucky tobacco to complete the array of aromas. On the palate, it is stylish, full-bodied and velvety smooth, opening on intense wild berries and candied orange peel. Minty, balsamic sensations of myrtle and sage are enhanced by cocoa powder, allspice and hints of liquorice root. Beautifully lingering, chewy and mouthfilling, with close-knit, well-blended tannins.

Harvest Notes

The 2016 harvest took place from the second half of September to early October. The healthy and perfectly ripe grapes are harvested by hand, in small crates, to preserve the integrity of the berry. Carefully destemmed, the fruit is then crushed. Fermentation is carried out with maceration on the skins at controlled temperatures in conical trunk vats. The wine matures in small barrels of French oak. The bottled wine is then aged in temperature-controlled cellars.

Food Pairing

Pairs beautifully with red meats, roasts, feathered game and mature or moderately mature cheeses. Best served between 62°F and 64°F.

TECHNICAL INFORMATION

Varietals: Refosco dal Peduncolo Rosso, Merlot, Pignolo

Wine Alcohol: 13.5%

Soil Composition: Marl and sandstone flysch of Eocene origin