

MAISONS MARQUES & DOMAINES



Livio Felluga

Terre Alte DOCG

Rosazzo, Italy
Vintage: 2019

IWR	96	JS	94	V	93+
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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.

Created in 1981, Terre Alte is considered one of Italy's most prestigious white wines. The balanced blend of Friulano, Pinot Bianco and Sauvignon grapes, estate-grown at Rosazzo in the historic Terre Alte vineyards, yields a superbly elegant wine with a profusion of intense fruit and flower aromas. A wine of outstanding structure, Terre Alte acquires a wonderfully complex bouquet of tertiary aromas with bottle aging.

Winemaking

The 2019 harvest took place in the first half of September. The healthy and perfectly ripe grapes are harvested by hand, in small crates, to preserve the integrity of the berry. Carefully destemmed and left to macerate for a short period, the fruit is then soft crushed and the must obtained is allowed to settle. The must ferments in temperature-controlled stainless steel tanks. The wine is raked into oak casks where the alcoholic and malolactic fermentation are completed. It then settles on the lees to enhance savoriness, creaminess and aging potential. In the summer of 2020 the wine was bottled. Tertiary aromas will develop over the years to come.

Tasting Notes

The nose is complex, stylish and polished, extremely vibrant. Floral aromas of orange blossom, gardenias, jasmine, lilies and arum lilies are enhanced by citrus notes of bergamot and candied orange peel, and hints of ripe apricots and white peaches. Seductive tropical aromas of mango, lychees and papaya are enfolded in sage, basil and Mediterranean scrubland, while delicious spicy sensations of white pepper and ginger complete the bouquet.

On the palate seductive and complex, lively and well balanced, with a distinctive and well-judged harmony between texture and acidity, fruity flesh and grip. Floral notes of elderflower alternate with white peaches, citrus fruit, candied citron and perococa peaches, closing on a lovely vegetal hint of sage, samphire and nettles. A spicy, tangy, lingering finish.

Food Pairing

Excellent with fish dishes, vegetable starters, white meats and cheese. Best served between 57°F and 59°F.

TECHNICAL INFORMATION

Varietals: Friulano, Pinot Bianco, Sauvignon
Wine Alcohol: 13%
Soil Composition: Marl and sandstone flysch of Eocene origin