

MAISONS MARQUES & DOMAINES



Livio Felluga

Terre Alte DOCG

Rosazzo, Italy
Vintage: 2020

Overview

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 2020 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 racked 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 vibrant, extremely complex and stylish. Floral aromas of orange blossom, jasmine and lilies, enhanced by citrus notes of bergamot, ugli fruit and candied citron, and riper fruit like apricots, flat peaches and yellow raspberries. Alluring tropical scents of mango, papaya and guava are enfolded by sage, thyme, lemongrass and Mediterranean scrubland, with top notes of mastic and lavender. Spicy hints of Sichuan pepper, ginger, saffron and a whisper of nutmeg complete the bouquet. A complex palate, suave and harmonious with distinctively well-balanced freshness and body, fruity pulp and grip. Floral hints of hawthorn and elderflower alternate with peaches, walnuts and citrus fruit, closing on a note of sage, samphire, nettles and white pepper. Vibrant minerally sensations mingle beautifully with the full, velvety body creating a refreshing, piquant, tangy and 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