



# FRIULANO DOC 2023

## Friuli Colli Orientali, Italy



**Varietals:**  
100% Friulano

### 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.

Known today as Friulano, it's Friuli's traditional wine with lots of personality and typicity. Well-structured, with harmonious, fruit-led complexity, the palate signs off with a characteristic after-aroma of bitter almonds.

### WINEMAKING

The Livio Felluga Friulano vines are mainly Guyot-trained and have their roots in the Ponca soil (Cormòns flysch in technical terms), which is composed of marl and sandstone of Eocene origin, stratified under the sea over the millennia, lending our wines a unique tanginess and minerality. The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The must ferments in temperature controlled stainless steel tanks. After fermentation, the wine settles on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

### TASTING NOTES

The nose is complex with an elegant varietal expression. Floral and fruity aromas intertwine: notes of broom and freesia petals alternate with hints of candied lemon peel, yellow plum pulp and litchi. The scent is accompanied by a fine minerality. The palate is full and harmonious, rich in enveloping notes of lily of the valley, chamomile, elderberry, which continue with good persistence to express a pleasant mineral return in the finish, supported by sensations of bergamot, mango and pear.

**91**  
POINTS  
JAMES SUCKLING.COM

A light, elegant wine with aromas of tangerines, sage, peaches and Mirabelle plums. Very floral as well. Medium-bodied with a silky, almost oily texture, moderate yet refreshing acidity and a good, polished aftertaste. Drink or hold.

**90**  
POINTS  
Wine Spectator

A silky white, with almond blossom and creamed macadamia nut notes layered with well-cut acidity, plus flavors of vanilla, baked white peach and verbena. A tang of salinity cleans the finish. Drink now through 2030.