



ILLIVIO 2022

FRIULI COLLI ORIENTALI, ITALY

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 by Livio Felluga’s children, who dedicated the wine to him for his 85th birthday, Illivio reflects the personality of the family’s “patriarch,” uniting strength with elegance.

WINEMAKING

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 now-clarified must ferments at controlled temperatures in small casks of French oak, where it matures for about ten months. After fermentation, the wine was left on the lees in the small oak casks for about ten months. The bottled wine was aged in temperature-controlled binning cellars.



VARIETALS:
Pinot Bianco,
Chardonnay, Picolit

94
POINTS
JAMES SUCKLING.COM

A complex and vibrant Collio. Glue, apricots, Mirabelle plums, citrus and beeswax. Medium-bodied with tension and crisp acidity that are well integrated with vibrant peaches in the finish. Drink or hold.

93
POINTS
VINOUS

The 2022 Bianco Illivio is remarkably pretty, with a nuanced mix of dried flowers, almond custard, lemon oil and freshly sliced white peaches. It is elegant in feel, with cooling acidity and supple textures complementing its ripe orchard fruits as an air of chamomile adds embellishment toward the close. The 2022’s minerality comes through in the finish, nearly salty and with a steely resonance as hints of sour apple fade.

91
POINTS
Wine Spectator

A pure note of ripe and juicy pear is enriched by a skein of salted butter, vanilla and creamed almond accents, while tangerine peel acidity provides lively lift and focus. Long and creamy on the palate, with minerally smoke. Hints of dried thyme and chamomile emerge to linger on the finish. Pinot Bianco, Chardonnay and Picolit. Drink now through 2032.

