



PINOT GRIGIO DOC 2020

Collio, 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.

This celebrated variety derives from a bud mutation of pinot noir. Pinot grigio favors cooler climates and finds its ideal habitat on the hillsides. Livio Felluga’s vinification technique gives the wine finesse and elegance while preserving the faint coppery highlights that are pinot grigio’s hallmark. Without doubt, it is the best-known Friulian wine around the world.

WINEMAKING

The harvest took place during the first half of September. The healthy and perfectly ripe grapes were hand-picked in small crates, to preserve the integrity of the fruit. After gentle destemming the fruit was left to macerate for a short period, then softly crushed, and the must obtained was clarified by decantation. Temperature-controlled fermentation followed in stainless steel vats. At the end of fermentation, the wine was kept on the lees for a few months to increase its complexity, creamy texture and suitability for ageing. Once bottled, it matured in temperature-controlled rooms.

TASTING NOTES

The nose is complex, subtle and enfolding. Generous and floral, with notes of acacia flowers, jasmine, hawthorn, broom and elderflower, followed by hints of white and yellow fruits like pears, peaches, Golden Delicious apples and apricot, blended with a fresh minerality and a pleasant citrus note. Sweet sensations of lemon cream and crème brûlée are supported by a spicy freshness. The palate is full-bodied, crisp, rounded. A fresh, enfolding, mineral and savory entry. Complex mouthfeel with rich notes of white peaches, lychees, apples and winter melon, complemented by sweet hints of tea biscuits. Fresh, tangy and harmonious. The very long, lingering finish offers a fruity, salty aftertaste.

92
POINTS

JAMES SUCKLING.COM

A textbook pinot grigio with peach and sliced cooked apple, as well as lemon curd. Medium body. Flavorful finish. Drink or hold. Screw cap.

91
POINTS

Wine Spectator

TOP 100 WINES OF 2022. This bright white has a lovely, lush creaminess, with well-honed acidity creating an appealing juiciness that carries notes of ripe pineapple and green apple fruit, slivered almond and cherry blossom. Salty finish. Drink now through 2027.

VARIETALS:
100% Pinot Grigio