

## WHITES

### Livio Felluga Pinot Grigio

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.

**Vinification:** 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 in temperature-controlled stainless steel tanks.

**Aging:** 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.

**Varietal:** 100% Pinot Grigio

**Apellation:** Friuli Colli Orientali DOC



### Livio Felluga Friulano

Known today as Friulano, Friulano is 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.

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**Aging:** 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.

**Varietal:** 100% Friulano

**Apellation:** Friuli Colli Orientali DOC



### Livio Felluga Sauvignon

Originally from France, Sauvignon was introduced into Friuli under the Hapsburgs and became widely planted in the early 20th century. The wine is refreshing and captivating, with a generously wide, distinctive range of aromas, with notes of exotic fruit, yellow pepper, tomato leaf, mint and box hedge notes. It's a traditional wine from Friuli.

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**Aging:** 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.

**Varietal:** 100% Sauvignon

**Apellation:** Friuli Colli Orientali DOC



### Livio Felluga Terre Alte

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.

**Vinification:** The bunches were carefully destemmed and left to macerate for a short period. Next, the fruit was soft crushed. The must obtained was then allowed to settle. The Pinot Bianco and Sauvignon fermented at controlled temperatures in stainless steel tanks, where they matured for about ten months. The Friulano fermented and aged in small casks of French oak.

**Aging:** The Pinot Bianco and Sauvignon mature in stainless steel while the Friulano stays in small oak casks. After aging for ten months, the wines were blended. The bottled wine was aged in temperature-controlled binning cellars for nearly 9 months.

**Varietals:** Friulano, Pinot Bianco, Sauvignon

**Apellation:** Rosazzo DOCG



### Livio Felluga Abbazia di Rosazzo

From the elevation of its centuries-long history, the Abbey of Rosazzo enfolds the surrounding vineyards in a gentle embrace. The location is stunningly beautiful with a view that stretches to the sea. And it was in the hills surrounding the Abbey that Abbazia di Rosazzo was first created by the Livio Felluga winery in 2009: an elegant blend of Friulano, Sauvignon, Pinot Bianco, Malvasia and Ribolla Gialla representing 1000 years of viticulture in Friuli.

**Vinification:** The grapes are carefully destemmed and left to cold macerate. Next, the fruit is soft crushed. The must is then cleared by allowing it to settle and then fermented in stainless steel tanks with native yeasts. After three days, the wine is racked into oak casks where the alcoholic and malolactic fermentation is completed.

**Aging:** The wine matures in oak casks where yeast lysis took place. Tertiary aromas will develop over the years to come.

**Varietals:** Friulano, Sauvignon, Pinot Bianco, Malvasia, Ribolla Gialla

**Apellation:** Rosazzo DOCG



### Livio Felluga Illivio

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. Aged in French oak barrels, Andrea Felluga considers Illivio the winery's most New World style of white wine.

**Vinification:** 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.

**Aging:** 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, regional sweet grape

**Apellation:** Friuli Colli Orientali DOC



## REDS

### Livio Felluga Sossó

Created in 1989, this wine is named after the Sossó stream, which runs at the foot of the hill where the grapes grow. Made with carefully selected old-vine Merlot and Refosco dal Peduncolo Rosso grapes, together with a small percentage of Pignolo, from Rosazzo. Sossó is the result of skilled vinification and barrique maturation that lasts for 18 months. A supremely complex and well-structured wine, it stands out for its elegant, ripe, sweet, fruity tannins.

**Vinification:** The grapes are carefully destemmed and the fruit are then crushed. Fermentation is carried out with maceration in temperature controlled stainless steel containers and in oak casks. The juice is pumped over the cap frequently for about three weeks, in order to extract color and aroma compounds from the skins. The wine is then racked.

**Aging:** The wines are blended and racked into barriques, where they mature for 18 months. The bottled wine is aged in temperature-controlled binning cellars for other 18 months.

**Varietals:** Refosco dal Peduncolo Rosso, Merlot, Pignolo

**Apellation:** Friuli Colli Orientali DOC



## SWEET

### Livio Felluga Picolit

Historically the wine of Europe's nobility, the peculiarity of this delicate vine is that only a few, very concentrated berries ripen in each bunch. A complex wine the color of old gold, Picolit marries sweet and acidulous sensations, releasing a pervasive aroma of candid peel, vanilla and spring flowers. A true meditation wine, best paired with a simple plate of almonds and dried fruits to let the wine's complex flavors truly shine.

**Vinification:** The part-dried grape was carefully destemmed. Next, the fruit was soft crushed. The must obtained was then allowed to settle. The now-clarified must fermented at controlled temperatures in small casks of French oak, where it matured for about 18 months.

**Aging:** After fermentation, the wine was left on the lees in the small oak casks for nearly 18 months. The bottled wine was aged in temperature-controlled binning cellars for about 18 months.

**Varietal:** Picolit

**Apellation:** Friuli Colli Orientali DOCG



**Livio Felluga is known to have been “the patriarch of the wines of Friuli”.** His pioneering vision, deep knowledge, respect for the vineyard, and obsession with quality — once embodied by Livio Felluga himself — have been proudly carried out by the company over the years. Today, the 500-acre winery is led by Livio's son, Andrea Felluga, who is committed to the family legacy by producing wines of distinction for years to come.

