

MAISONS MARQUES & DOMAINES



Livio Felluga

Pinot Grigio DOC

Friuli Colli Orientali, Italy

Vintage: 2019

JS	92	WS	90
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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 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. 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 color is a brilliant yellow with rosy and coppery tones. The nose is complex, powerful and enveloping. Rich and multi-layered: the flower contribution of orange blossom, daisy and white wisteria develops in ripe fruit notes: apricot, Percoca peach, white melon and yellow peach. Sweet sensations of custard and crème brûlée are in perfect balance with the freshness of citrus fruit. The palate is crisp, ample and compact. Full, progressive. The attack is complex and velvety, fresh, embracing. Excellent aromatic accord with the nose: pineapple, melon, Nashi pear, yellow peach and sweet pastry notes enhanced by lively freshness and pleasant.

Food Pairing

Pairs beautifully with fish, shellfish, risottos, and baked vegetables.

TECHNICAL INFORMATION

Varietals: 100% Pinot Grigio

Wine Alcohol: 13%

Soil Composition: Marl and sandstone flysch of Eocene origin