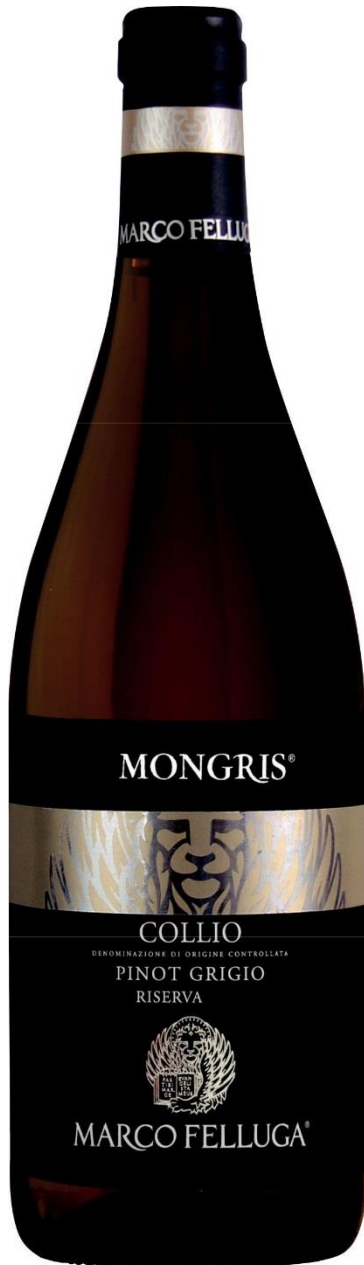




MARCO FELLUGA®

COLLIO PINOT GRIGIO MONGRIS RISERVA



Name	The name “Mongris” derives from the contraction of the mono-vine and Pinot Grigio words. (“Gris” in Friulano).
Appellation	DOC Collio
Production Area	In the municipality of Farra d’Isonzo. Elevation: from 80 to 200m above sea level.
Grape Varietals	Pinot Grigio. Pinot Grigio is one of the most important vines cultivated in the Collio since the second part of 1800s and is today one of the more widespread white grape varieties in the region.
Type of Soil	The Collio’s hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
Vine Training System	Guyot
Harvest	All hand picked
Winemaking	After harvesting the grapes are separated from the stalk. The juice and the pulp undergo a cold maceration, then a slight pressing which allows peel separation. 30% of the must is fermented in 5hl oak barrels, the remaining in steel tanks.
Aging	The wine aged on the lees for 2 years and several months in the bottle.
Colour	Golden yellow color with copper nuances.
Aroma	Pronounced sensation of acacia flowers, broom and apple mixed with the sweetness of the bread crust and vanilla.
Taste	The taste is characterized by an elegant fuity, it becomes full-bodied and sapid. In the finish is very persistent, the salinity stands out.
Bottle size	0,75 l – 1,5 l – 3 l