



MARCO FELLUGA®

### COLLIO FRIULANO AMANI



Appellation	Doc Collio
Production Area	Villages of Farra d'Isonzo and San Floriano in the Collio DOC, with elevations of 80 meters (263 feet) and 250 meters (820 feet) above sea level, respectively
Grape Varietals	Friulano, one of the oldest indigenous grape varieties of Friuli - Venezia Giulia, with plantings in the area dating back to the eleventh century
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. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water
Vine Training System	Guyot
Harvest	All hand picked
Winemaking	After destemming, the must and pulp underwent a cold maceration on the skins, followed by a gentle pressing to separate the grapes from the skins. Fermentation took place in temperature controlled stainless steel tanks
Aging	Straw yellow with bright green hues. The nose has distinct aromas of almond blossoms with a background of floral notes of hawthorn and chamomile. In the mouth, it is well-structured, silky, and round. The alcohol, which is balanced by the wine's fresh and fruity character, contributes to a long, pleasant finish
Bottle Size	0,75 l