

MARCO FELLUGA

MARCO FELLUGA 'MONGRIS' COLLIO PINOT GRIGIO

COLLIO • FRIULI-VENEZIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The Collio's hilly terrain. This soil type, called Flysch in Italian and Ponca in the Friulian dialect, is characterized by the stratification of marl and sandstone. It formed during the Eocene period and was once part of the ocean floor. The resulting soil is rich in minerals and, supported by an important temperature range, it lends sapidity and minerality to the wines and is ideal for white grape varieties.

Wine Making

After destemming, the must and pulp undergo a cold maceration, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, mushrooms, and aperitif.

TASTING NOTES

Golden yellow color with copper hints. It has an intense aroma with pronounced hints of acacia flower, broom and apple. It has an elegant, fruity, full-bodied and structured taste and a long finish.

Pinot Grigio grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

