



MARCO FELLUGA®

## COLLIO RIBOLLA GIALLA MARALBA



<b>Appellation</b>	DOC Collio
<b>Production Area</b>	Villages of Oslavia (elevation: 150m above the sea level) and Capriva del Friuli (elevation: 80 m above sea level), both in the Collio DOC.
<b>Grape Varietals</b>	Ribolla Gialla, one of the most typical grapes cultivated in the Collio DOC. Hints of its cultivation here date back to the Fourteenth Century.
<b>Type of Soil</b>	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.
<b>Vine Training System</b>	Guyot
<b>Harvest</b>	All hand picked
<b>Winemaking</b>	After harvesting the grapes are separated from the stalks. The must and pulp undergo a cold maceration on the skins followed by a light pressing to separate the skins. Fermentation takes place in stainless steel temperature controlled tanks.
<b>Aging</b>	The wine thus obtained is left to refine six months on the lees before being bottled, and some months more in the bottle.
<b>Tasting Notes</b>	Straw yellow in colour. It is characterized by a fresh bouquet in the wider sense of the term. Elegant and intense with a floral and fruity background of exotic fruit, grapefruit and apple. It is pleasant and balanced in the mouth, with a very interesting extractive body, which gives an excellent freshness.
<b>Bottle size</b>	0,75 l