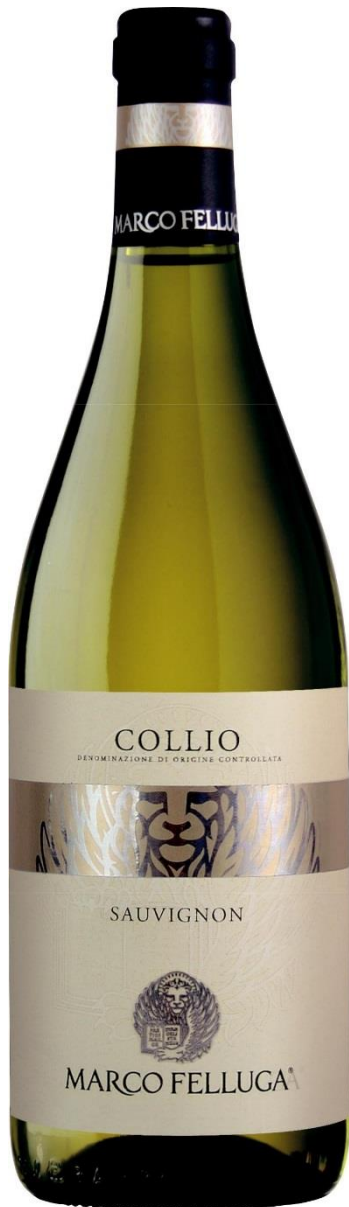




MARCO FELLUGA®

COLLIO SAUVIGNON



Appellation	DOC Collio
Production Area	The villages of San Floriano, Oslavia, and Cormòns, all in the Collio DOC, with respective elevations of 250, 150, and 80 meters above sea level.
Grape Varietals	Sauvignon
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 harvest, the grapes were separated from the stems. The must and pulp underwent a cold maceration on the skins followed by a light pressing to separate out the skins. Fermentation took place in stainless steel temperature-controlled tanks.
Aging	The wine aged six months on the lees before being bottled, then some months more in the bottle.
Colour	Golden yellow in color with a tinge of green.
Aroma	The bouquet, accented with hints of sage, pepper, and elderberry, has good intensity and finesse. In the mouth the wine shows a pleasant acidity and bright freshness.
Taste	It is balanced and well-structured with a long, pleasant finish.
Bottle size	0,374 l – 0,75 l