



MARCO FELLUGA®

## DOC FRIULI BIANCO JUST MOLAMATTA



<b>Appellation</b>	DOC Friuli
<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>	At the winery, the grapes were gently pressed—the amount of pressure was individually selected for each varietal, based on the degree of ripeness. The fermentation takes place in stainless steel vats.
<b>Aging</b>	The wine aged on the lees for six months and one month in the bottle.
<b>Tasting Notes</b>	Straw yellow in colour. It is characterized by an elegant bouquet of fresh fruits when young which evolves over time developing hints of sweetness reminiscent of apples and pears. It coats the palate, is fruity and mineral and the finish confirms the wellbalanced aromas presented on the nose.
<b>Bottle size</b>	0,750 l – 1,5 l