



MARCO FELLUGA®

COLLIO PINOT GRIGIO MONGRIS



Name	The name Mongris comes from the contraction of “mono variety” and the Friulano word for Pinot Grigio, “Gris”.
Appellation	DOC Collio
Production Area	Villages of Farra d’Isonzo (elevation: 80 m above sea level), San Floriano (elevation: 250 meters above sea level) and Cormons (elevation: 80 m above sea level), in the Collio DOC.
Grape Varietals	Pinot Grigio. It arrived in Friuli Venezia Giulia over 150 years ago and is now considered an indigenous grape. Today, it is one of the region’s most widely planted white grapes
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 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.
Aging	The wine thus obtained is left to refine six months on the lees before being bottled, and then some months in the bottle.
Tasting Notes	Golden yellow in colour, often with copper tones. It has an intense and immediate bouquet with pronounced hints of acacia flowers, broom and apple. In the mouth it is elegantly fruity and becomes full bodied, well-structured and has a long finish.
Bottle size	0,375 l – 0,75 l – 1,5 l