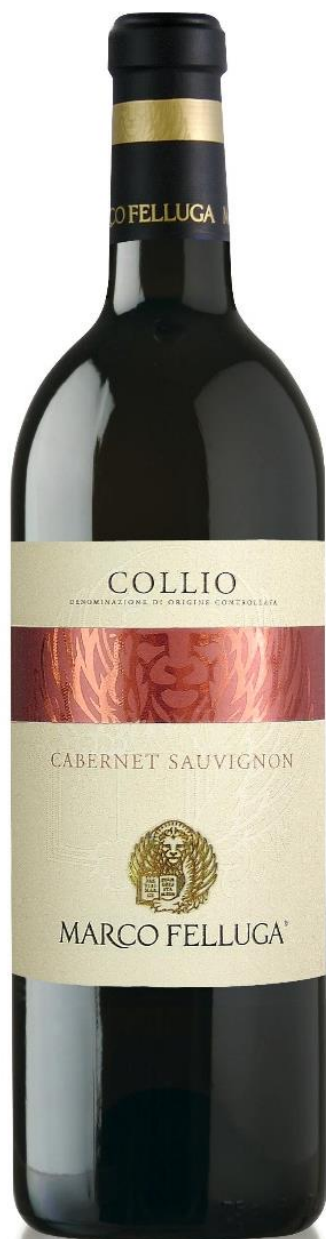




MARCO FELLUGA®

COLLIO CABERNET SAUVIGNON



Appellation	DOC Collio
Production Area	Villages of San Floriano and Cormòns, with elevations above sea level of 250 meters (820 feet) and 80 meters (262 feet), respectively, both in the Collio DOC.
Grape Varietals	100% Cabernet 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. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. 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 in mid October
Plant Yield	About 1,2 kilograms per plant
Winemaking	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas
Aging	The wine aged in large and small oak casks for twelve months. After bottling, the wine aged in the cellar for approximately six months.
Tasting Notes	The wine is a deep, ruby red with lively red highlights. The nose is elegant and complex with red berries and hints of cocoa and walnuts in the finish. The wine's nose gives a hint of the berry flavors in this well-structured but soft, well-balanced wine
Bottle Sizes	375 ml - 750 ml