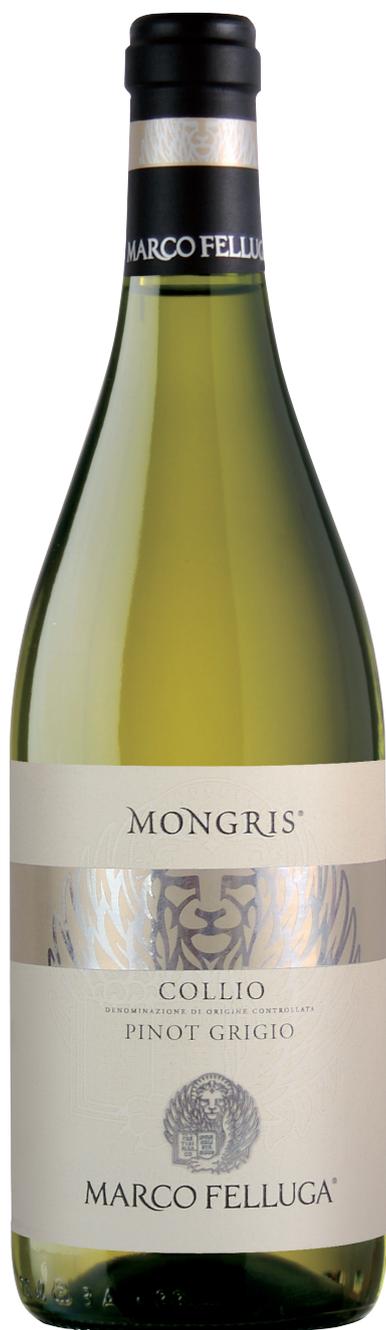




MARCO FELLUGA®

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 Cormòns (elevation: 80 m above sea level), in the Collio DOC.
Grape Varietals	100% 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. 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.
Plant Yield	About 1.5 kilograms per plant.
Harvest	All hand picked at the end of August/beginning of September
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 some months on the lees before being bottled.
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 remarkably long finish.
Alcohol	13%
Residual sugar	Residual sugar: 1 grams/liter
Total acidity	5.4 grams/liter
Bottle sizes	375 ml - 750 ml