



MARCO FELLUGA®

## COLLIO SAUVIGNON



<b>Appellation</b>	DOC Collio
<b>Production Area</b>	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.
<b>Grape Varietals</b>	100% Sauvignon.
<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. 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.
<b>Vine Training System</b>	Guyot
<b>Plant Yield</b>	About 1.5 kilograms per plant.
<b>Harvest</b>	All hand picked in the first ten days of September.
<b>Winemaking</b>	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.
<b>Aging</b>	The wine aged several months on the lees before being bottled.
<b>Tasting Notes</b>	Golden yellow in color with a tinge of green. 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. It is balanced and well-structured with a long, pleasant finish.
<b>Alcohol</b>	13 %
<b>Residual sugar</b>	1 grams/liter
<b>Total acidity</b>	5.6 grams/liter
<b>Bottle sizes</b>	375 ml - 750 ml