

Livio Felluga,
`Curubella` Pinot Grigio 2019
Colli Orientali, Friuli-Venezia Giulia, Italy



PRODUCER

Livio Felluga emigrated from Istria and established his property in Brazzano in the 1950s. Convinced of the winemaking potential inherent in Collio and the Colli Orientali of Friuli, he bucked the trend of the times and started buying vineyards. Their landmark Terre Alte was first produced in 1981 and they have continued to make innovative and consistently high quality wines since. Winemaker Andrea Felluga has embraced stelvin in a characteristically forward-looking way. After experimenting with the closure for five years, he felt confident in using the stelvin closure to retain freshness and perfume in his wines.

VINEYARDS

Livio Felluga is one of the largest wine estates in the Friuli Hills. The first vineyards were planted in Rosazzo. There are 228 hectares, with 159 under vine. 14 grape varieties are planted in vineyards alternating with woodlands, grassy hillsides, olive grooves, paths, streams, culverts, mulberry and fruit trees. 320 individual plots extend across over 550 kilometres rows of vines. The Pinot Grigio grapes for the Curubella are sourced from vines characterized by particularly tiny, quite sparse bunches, planted in 1981. These vines are mainly Guyot-trained and soils comprise of marl and sandstone which gives their wines a unique tanginess and minerality. Livio Felluga strive to maintain their sustainable practices which include: the use of organic fertilisers, renewable electricity sources and minimal use of plastics.

VINTAGE

The 2019 vintage began with a wet winter which replenished water reserves in the soil. Mild and sunny weather during the flowering phase led to good fruit set. Warm weather and plentiful sunshine during the summer provided ideal conditions for the ripening period and the grapes developed good concentration of flavour. The harvest took place on 28th August 2019.

VINIFICATION

The grapes were hand-picked into small crates, to protect the structural integrity of the berries. Once at the winery, they were destemmed and left to undergo maceration on the skins for two days. The wine was racked onto 10 and 17-hectolitre cocciopesto (similar to terracotta) containers towards the end of alcoholic fermentation, to allow for proper temperature control. Malolactic fermentation took place over two weeks, which contributed to the wine's creamy texture and floral aromas. Bottling took place on 26th August 2020.

TASTING NOTES

This wine is golden yellow with coppery hues. The nose opens with a bouquet of lime blossom, lemon zest and white flowers. There are aromas of pears, peaches and mandarins, light hints of grapefruit, lemon balm and lychee. The palate is smooth, supported by well-balanced freshness with hints of citrus fruits and marjoram. A textured wine with a long and pleasant finish.

Grape Varieties	100% Pinot Grigio
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Winemaker	Viorel Flocea
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Closure	Natural Cork
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ABV	13.5%
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Residual Sugar	0.5g/L
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Acidity	5.61g/L
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Bottle Sizes	75cl
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Notes	Sustainable
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