

Livio Felluga,
`Abbazia di Rosazzo` Rosazzo Bianco 2019
Colli Orientali, Friuli-Venezia Giulia, Italy



Grape Varieties	50% Friulano
	20% Pinot Bianco
	20% Sauvignon Blanc
	5% Ribolla Gialla
	5% Malvasia

Winemaker	Viorel Flocea & Stefano Chioccioli
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.5g/L
Acidity	5.22g/L
Bottle Sizes	75cl

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

The fruit is sourced from the estate's most prized vineyard holding at Rosazzo. The vocation of this area for viticulture was discovered early by the Augustinian monks in the 9th century. This historical vineyard remains today one of the best areas for viticulture in Friuli. The vines grow among roses and olive trees on terraced slopes at an altitude of 170 meters. They are sheltered from the Alps to the north and enjoy the favourable influence of the Adriatic Sea, only 30 kilometres away. During the summer, the north-easterly Bora wind sweeps away the clouds and humidity, reducing the disease pressure. As a result, crisp white grapes like Friulano and Ribolla Gialla have historical links with the area. The soil known locally as 'ponca' and comprised of marls and sandstone is found throughout. These specific features brought Rosazzo a separate DOCG status in 2011. The vines are trained using the Cappuccina system, a double arched cane variant of the Guyot system.

VINTAGE

The 2019 was a warm and rainy vintage. The winter was fairly mild but saw very heavy and continuous rains in April and May, followed by a period of mild and stable conditions throughout flowering. August was warm but the intense rainfalls provided the vineyards with good water reserves so that the grapes were able to ripen at a lengthy pace, gaining complex characteristics and excellent flavour profiles. The harvest took place in the second half of September.

VINIFICATION

The grapes were harvested by hand in several passings in small crates. The bunches were attentively destemmed and left to macerate on the skins for eight to ten hours before the gentle pressing. The Friulano was fermented and aged in 250 litre French oak barriques (in a mixture of new and used oak), whereas the other varieties were fermented at 18°C in temperature controlled stainless steel tanks where they remain during malolactic fermentation. Following ageing for about ten months on fine lees and blending, the bottled wine was aged for further nine months before release.

TASTING NOTES

Straw yellow with light green hues. A highly perfumed nose with notes of candied fruit, flowers and spice. The barrel-fermented Friulano adds depth and a hint of spice to wine. On the palate it is fresh with lively acidity and a fine mineral streak. Long and elegant, with a attractive almond character on the finish.