

Livio Felluga,
`Sigar` Friulano 2020
Colli Orientali, Friuli-Venezia Giulia, Italy



Grape Varieties	100% Friulano
Winemaker	Viorel Flocea
Closure	Natural Cork
ABV	13%
Residual Sugar	7.3g/L
Acidity	5.84g/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

Grapes for the Sigar are sourced from vines planted in 1953. The vines are mainly Guyot-trained and soils comprise of marl and sandstone which gives 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

2020 will be remembered as a vintage without extreme weather conditions. Spring was dry and with above-average temperatures, except for two episodes in which temperatures dropped considerably. Bud break took place between the end of March and the beginning of April, five days earlier than usual. June was marked by high rainfall and all summer had regular rainfall that prevented droughts. Veraison started in the first ten days of August and the grapes were harvested the first week of September at an optimal level of phenolic ripening.

VINIFICATION

The grapes were handpicked and placed in small crates to preserve the integral structure of the grapes. Once at the winery, they were destemmed and left to macerate on the skins for a few hours to provide additional structure. The wine was racked into 7-hectolitre terracotta jars toward the end of alcoholic fermentation to allow for proper temperature control. Malolactic fermentation took place over three weeks. The wine remained on the lees to provide a creamy texture and was aged in terracotta to enhance the minerality. Bottling took place on 5th August 2021.

TASTING NOTES

This wine is lustrous yellow in colour with youthful hues. The nose is brimming with vibrant floral scents of magnolia and acacia blossom alongside sweet quince and lychee with hints of ginger, fir, and nutmeg. The palate is velvety smooth with beautiful peach and apricot fruit flavours with touches of honey and trifle with an almond note on the captivating and lingering finish.