



Grape Varieties	100% Pinot Grigio
Winemaker	Viorel Flocea
Closure	Screwcap
ABV	13%
Residual Sugar	1.11g/L
Acidity	5.19g/L
Bottle Sizes	37.5cl,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 quality of the Felluga range is in large part due to the fact that the fruit is grown on their 200 hectare property, which includes some of the finest vineyards in Friuli. The fruit for this wine come from their vineyards in the Colli Orientali DOC zone. Vines are planted on hillsides and the soil is marl and sandstone flysch of Eocene origin. The vines are Guyot trained, with an ecologically sustainable approach to viticulture.

VINTAGE

The 2024 growing season in Friuli-Venezia Giulia began with a cold, wet spring, which delayed flowering and slowed early vine development. Despite these conditions, the region's distinctive microclimate—situated between the Adriatic Sea and the Alps helped preserve vine health and stability in the vineyards.

A shift to hot, dry weather in early summer accelerated ripening, advancing the growing cycle by approximately two weeks. As a result, the harvest began unusually early, with the first picking taking place in late July.

Although localized hailstorms and periods of prolonged rainfall caused some yield reductions, vineyard conditions improved as the season progressed. By harvest, growers were able to bring in healthy fruit with good concentration.

VINIFICATION

The grapes were destemmed without crushing and briefly macerated on the skins before undergoing gentle pressing. Fermentation took place in temperature-controlled stainless steel tanks, where the wine was subsequently matured on its lees for six months. It was then aged in bottle for a further two months prior to release.

TASTING NOTES

The wine is straw-yellow in colour with delicate coppery hues. The nose is intense yet elegant, opening with aromas of melon and candied fruit, followed by notes of stone fruit and flowers, alongside subtle hints of brioche, honey and flint.

On the palate it is full-bodied, crisp and rounded, with a fresh, enveloping entry marked by mineral and savoury nuances. The finish is very long and persistent, leaving a refined fruity and saline aftertaste.