



**MARCO FELLUGA**

**COLLIO CHARDONNAY**



Appellation	Doc Collio
Production area	Villages of Farra d'Isonzo (elevation: 80 m above sea level), San Floriano (elevation: 250 m / 820 feet above sea level) and Cormòns (elevation: 80 m / 262 feet above sea level), all in the Collio DOC.
Grape varieties	100% Chardonnay
Type of soil	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.
Wine training system	Guyot
Average harvest time	Mid September
Harvest	Hand picking
Average yield per plant	1.5 kg
Winemaking	Dopo la raccolta le uve vengono separate dal raspo. Il succo e la polpa subiscono una macerazione a freddo, quindi una lieve pressatura che consente la separazione dalle bucce. Segue la fermentazione in vasche di acciaio.
Aging	Il vino viene lasciato riposare circa sei mesi sui lieviti e qualche mese in bottiglia.
Colour	Straw yellow in color with golden nuances.
Aroma	The wine has a bouquet reminiscent of pineapple, exotic fruits, and apples, and pears.
Taste	It shows good structure and fruitiness in the mouth, and is well balanced between freshness and fullness.
Best served with	as an aperitif its taste exalts all fish and egg dishes. It accompanies soups and "minestrone" well
Size of bottles	0.375l - 0.750l - 1.5l