



	<p style="text-align: center;"><b>MARCO FELLUGA</b></p> <p style="text-align: center;"><b>COLLIO SAUVIGNON</b></p>
<p>Appellation</p>	<p>Doc Collio</p>
<p>Production Area</p>	<p>Villages of San Floriano (elevation: 250 m / 820 feet above sea level), Oslavia (elevation: 150 m / 492 feet above sea level), and Cormòns (elevation: 80 m / 262 feet above sea level), all in the Collio DOC.</p>
<p>Grape varietal</p>	<p>100% Sauvignon</p>
<p>Type of soil</p>	<p>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</p>
<p>Vine training sistem</p>	<p>Guyot</p>
<p>Average harvest time</p>	<p>Beginning of September</p>
<p>Harvest</p>	<p>Hand picking</p>
<p>Haverage yeld per plant</p>	<p>1.5 kg</p>
<p>Winemaking</p>	<p>After destemming, the must and pulp underwent a cold maceration on the skins, followed by a gentle pressing to separate the grapes from the skins. Fermentation took place in temperature controlled stainless steel tanks.</p>
<p>Aging</p>	<p>he wine aged on the lees for several months before being bottled.</p>
<p>Colour</p>	<p>Golden yellow in color with a tinge of green.</p>
<p>Aroma</p>	<p>The bouquet, accented with hints of sage, pepper, and elderberry, has good intensity and finesse</p>
<p>Taste</p>	<p>In the mouth the wine shows a pleasant acidity and bright freshness. It is balanced and well-structured with a long, pleasant finish.</p>
<p>Best served with</p>	<p>Excellent with all types of fish. It also accompanies risottos and all first course dishes well.</p>
<p>Size of bottle</p>	<p>0.375l- 0.750l</p>