

MARCO FELLUGA®



RUSSIZ SUPERIORE

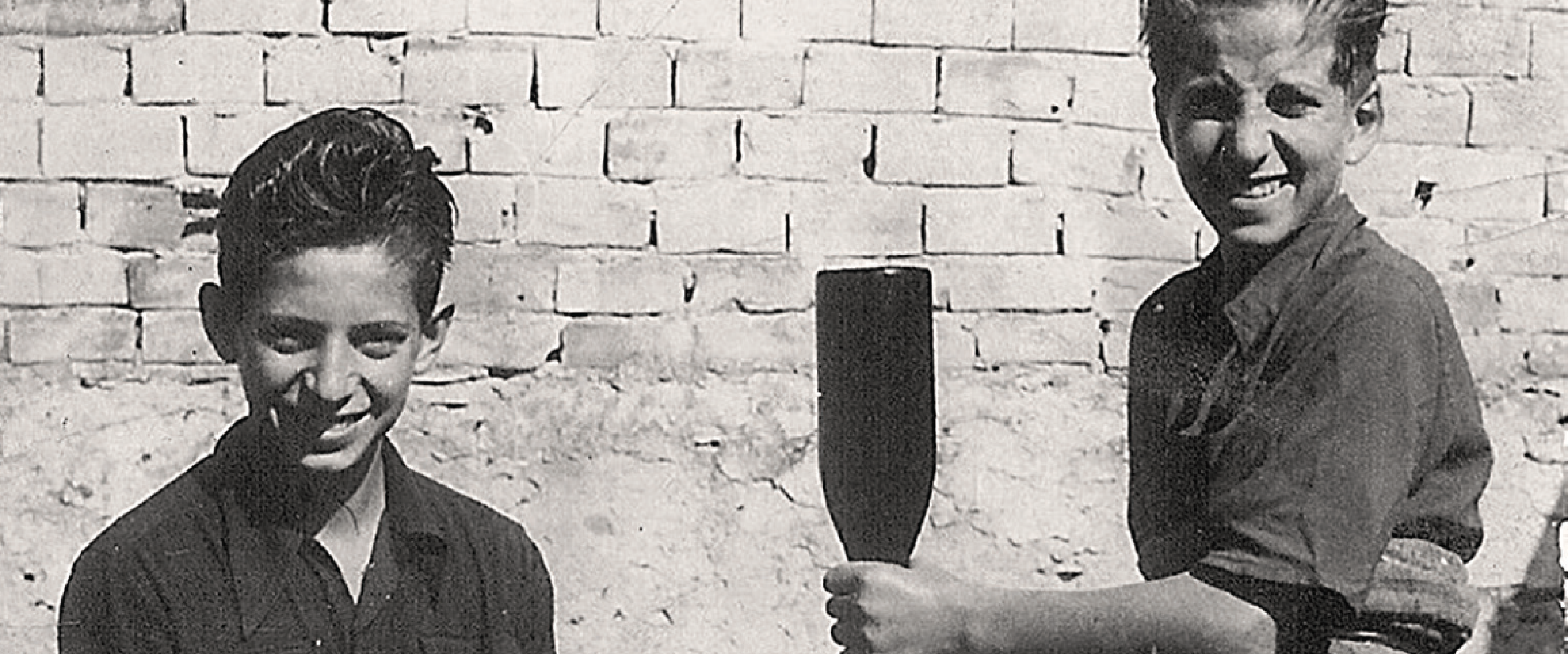




**WINE:  
A FAMILY  
MATTER**

**Marco Felluga** and **Russiz Superiore** are two of the most prestigious wineries of the Collio area.

**Ilaria Felluga**, the 6° generation, is now carrying on the family's tradition.



## WHEN IT ALL BEGAN

More than **150** years ago, in Isola, Istria, Michele Felluga fell in love with the wine world.  
That's how it all started.



## THE ARRIVAL IN COLLIO

In 1920, Giovanni Felluga, 3<sup>o</sup> generation, started selling his wine in Friuli and Veneto and in **1938**, having spotted the potentiality of **Collio**, he opened a winery in Gradisca d'Isonzo.

Thanks to Giovanni's vision, the wine adventure of the Felluga family landed in **Friuli**.



## THE FOUNDATION OF MARCO FELLUGA

In **1956** the brothers **Marco** and **Livio Felluga**, who started their careers together, decided to found two different companies:

**Marco Felluga**, in the area of **Collio DOC**

**Livio Felluga**, in the area of **Colli Orientali del Friuli**



## Friuli Venezia Giulia



## DOC Collio



## COLLIO, OUR HOME

Tightly embraced by the **Julian Prealps** and the **Adriatic Sea**, Collio is a prestigious Italian winemaking region renowned throughout the world.

Its fame has exponentially grown during the Austro-Hungarian domination, in particular in 1787, when Collio and Russiz Superiore were **identified as Cru**.



## THE DOC COLLIO AREA

The **Collio winegrowing area** covers 7000 hectares located in the Gorizia province.

Less than **1500** of these are **vineyards** and they are located in Capriva del Friuli, Cormòns, Dolegna del Collio, Farra d'Isonzo, Mossa, San Lorenzo Isontino, and San Floriano del Collio.



## OUR SOIL

The vineyards of Marco Felluga and Russiz Superiore have some **unique characteristics**:

**80-270 meters altitude** above sea level

Collio benefits from a **special soil type**, called **Flysch** in Italian and **Ponca** in the Friulian language, characterized by the **stratification of marl and sandstone**. It formed during the Eocene period and was once part of the **ocean floor**. The resulting soil is rich in minerals and, supported by an important temperature range, it lends sapidity and minerality to the wines and is ideal for white grape varieties.





## CERTIFIED EXCELLENCE

During the 60's, the Collio area experienced a **Renaissance** mainly concerned its production of **white wines**.

The **Collio Consortium** was established in **1964**.

Then, in **1968**, Collio has been recognized as **DOC Appellation** by the Ministry of Agriculture.



# OUR PHILOSOPHY

**Sustainability and environmental protection, love for our territory and its history:**  
these are the "lights" that inspire our work.



**SUSTAINABILITY**

Conscious and pondered choices.

- 
- **VIVA PROJECT:** Russiz Superiore is part of a program, designed by the **Italian Ministry of the Environment**, aimed at improving the sustainability performance of the Italian wine industry.
  - **NO HERBICIDES:** we employ a cultivation system called **integrated farming**. We prefer **natural fertilizers** to chemical ones. We avoid the use of herbicides, which may harm the **Collio ecosystem**.
  - **USE OF OZONE:** we were one of the **first Italian wineries** to test and then resort to Ozone, a **natural gas** which has a unique biocidal power and that does not leave any residue on the atmosphere.
  - **MASSAL SELECTION:** our aim is to preserve the vines' intra-varietal genetic variability, in order to maintain the vineyard's distinctive traits and its relation with terroir intact.
  - **RENEWABLE SOURCES:** since many years, both Marco Felluga and Russiz Superiore use **energy produced from renewable sources**. In February 2021, Russiz Superiore achieved **energy independence** through the installation of a **photovoltaic plant**.



**Equivalent trees planted:**

**1.281,99**

**CO<sub>2</sub> emissions avoided:**

**42.952,05 kg**

**SOLAR PANEL**

<https://monitoringpublic.solaredge.com/solaredge-web/p/kiosk?guid=ofca2659-b5cd-4c87-ad95-4048befbo88e>



## THE LION OF COLLIO

Founded in **1956** at the behest of **Marco Felluga**, this Estate is one of the most representative of the Collio area.

Marco Felluga's lion is an homage payed by Mr. Felluga to the Venetian Republic, which, in the 15th century, governed the fortified citadel of Gradisca d'Isonzo, current headquarters of the Estate.

The Lion is used on all our Marco Felluga's tables.



## MARCO FELLUGA'S VINEYARDS

Marco Felluga's vineyards extend for **100 hectares** and are located in the municipalities of Farra, San Floriano, Oslavia and Cormons.



## OUR WHITE WINES

Collio Friulano, Collio Ribolla Gialla, Collio Sauvignon, Collio Chardonnay, Collio Pinot Grigio  
Mongris, Collio Pinot Grigio Mongris Riserva, Just Molamatta, Collio Bianco Molamatta,  
Brut Balnc de Blancs





## OUR RED WINES

Refosco dal Peduncolo Rosso Ronco dei Moreri, Collio Merlot Varneri, Collio Cabernet Sauvignon, Collio Rosso Carantan, Moscato Rosa



# RUSSIZ SUPERIORE

## THE EAGLE OF COLLIO

Bought by Marco Felluga in 1967, Russiz Superiore is Marco Felluga's **Cru**.

This Estate's name derives from the toponym of the hills where its vineyards are located.

Russiz Superiore's **eagle** is a tribute to the **Thurn und Taxis**: a noble family that arrived in Friuli in **1273** and ruled for many years the lands where the Estate is currently located .



## RUSSIZ SUPERIORE'S VINEYARDS

The Estate covers an area of **100 hectares**, 50 of which are vineyards.

The planting density is 6,000 vines per hectare and the production focuses on white wines.



# OUR WHITE WINES

Collio Sauvignon, Collio Pinot Grigio, Collio Pinot Bianco, Collio Friulano, Collio Bianco  
Col Disòre, Collio Sauvignon Riserva, Collio Pinot Bianco Riserva



## OUR RED WINES & THE OLIVE OIL

Collio Merlot, Collio Cabernet Franc, Collio Rosso Riserva degli Orzoni, Horus,  
Verduzzo, Extra Virgin Olive Oil

93/100

Collio Bianco Molamatta  
2017 Marco Felluga

JAMES SUCKLING.COM 



93/100

Collio Bianco Molamatta  
2017 Marco Felluga

falstaff

91/100

Collio Pinot Grigio Mongris  
2019 Marco Felluga

vinous



94/100

Collio Pinot Grigio Mongris  
2020 Marco Felluga

I MIGLIORI VINI ITALIANI  
Luca Maroni

90/100

Refosco dal Peduncolo Rosso  
Ronco dei Moreri 2015 Marco Felluga

vinous



4/4 STARS

Refosco Dal Pedunco Rosso  
Ronco dei Moreri 2016 Marco Felluga

VINI BUONI D'ITALIA

91/100

Collio Friulano Amani  
2020 Marco Felluga

JAMES SUCKLING.COM 



4/4 STARS

Collio Friulano Amani  
2020 Marco Felluga

VINI BUONI D'ITALIA

92/100

Collio Pinot Grigio Mongris Riserva  
2017 Marco Felluga

vinous



93/100

Collio Pinot Grigio Mongris Riserva  
2017 Marco Felluga

JAMES SUCKLING.COM 

# MARCO FELLUGA PRIZES & AWARDS

91/100

Collio Pinot Bianco Riserva  
2015 Russiz Superiore

Wine Spectator



92/100

Collio Bianco Col Disôre  
2017 Russiz Superiore

Decanter



Wine Enthusiast's Top 100  
Wines of the World for 2020

95/100

Collio Sauvignon Riserva  
2016 Russiz Superiore

WINE ENTHUSIAST  
MAGAZINE



94/100

Collio Sauvignon  
2020 Russiz Superiore

WINE ENTHUSIAST  
MAGAZINE



93/100

Collio Friulano  
2020 Russiz Superiore

WINE ENTHUSIAST  
MAGAZINE



93/100

Collio Pinot Bianco Riserva  
2016 Russiz Superiore

JAMESSUCKLING.COM

93/100

Collio Bianco Col Disôre  
2017 Russiz Superiore

JAMESSUCKLING.COM

3/3 GLASSES

Collio Sauvignon Riserva  
2017 Russiz Superiore

GAMBERO ROSSO

91/100

Collio Sauvignon  
2019 Russiz Superiore

vinous

91/100

Collio Friulano  
2019 Russiz Superiore

Decanter

# RUSSIZ SUPERIORE PRIZES & AWARDS

# TASTING: JUST MOLAMATTA MARCO FELLUGA



## **Appellation**

DOC Friuli

## **Name**

The wine's name, "Molamatta", comes from the vineyards' geographic location.

## **Grape Variety**

Pinot Bianco, Friulano, Pinot Grigio

## **Vinification**

After destemming, the must and pulp undergo a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.

## **Characteristics**

Straw yellow color. When young, it is characterized by an elegant bouquet of fresh fruit, which develops over time sweet hints of apple and pear. Round and well-balanced taste, with fruity and, at the same time, mineral hints.



# TASTING: COLLIO PINOT GRIGIO MONGRIS MARCO FELLUGA



## **Appellation**

DOC Collio

## **Name**

The name Mongris comes from the contraction of the two words “monovitigno” (“single-varietal” in Italian) and “gris” (“grey” in the Friulian dialect, referring to Pinot Grigio).

## **Production Area**

Villages of Farra d’Isonzo, San Floriano and Cormòns, in the Collio DOC.

## **Grape Variety**

Pinot Grigio

## **Vinification**

After destemming, the must and pulp undergo a cold maceration, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.

## **Characteristics**

Golden yellow color with copper hints. It has an intense aroma with pronounced hints of acacia flower, broom and apple. It has an elegant, fruity, full-bodied and structured taste. It has a long finish.

# TASTING: COLLIO SAUVIGNON RUSSIZ SUPERIORE



## **Appellation**

DOC Collio

## **Production Area**

Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

## **Grape Variety**

Sauvignon

## **Vinification**

After destemming, the must and pulp undergo a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Approximately 15% of the must ferments in oak barrels and the remaining 85% in stainless steel vats. The wine thus obtained ages for eight months on the lees and then some more months in the bottle.

## **Characteristics**

Straw yellow color with green hues. The aroma is characterized by intense and elegant floral and vegetal hints as sage, fresh pepper, acacia blossom and grapefruit. Structured and round, in the mouth it has a good balance between freshness and sapidity.

# TASTING: COLLIO CABERNET FRANC RUSSIZ SUPERIORE



## **Appellation**

DOC Collio

## **Production Area**

Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

## **Grape Variety**

Cabernet Franc

## **Vinification**

After destemming, the must and pulp undergo maceration in temperature-controlled stainless steel tanks for a variable period depending on the year. The wine refines for twelve months in oak barrels and then six more months in the bottle.

## **Characteristics**

Deep ruby-red color. The nose is complex and fruity, with fruity and vegetal hints. Pronounced hints of red berry fruit - as black cherry, blackberry and blackcurrant - and of green pepper. In the mouth it is rich and pleasant, with a good balance between freshness and silkiness.



## HARVEST 2021

The **climate conditions** were **ideal**, marked by cool nights, moderately hot days, and perfect temperature variations. This guaranteed the **high quality** of the 2021 harvest.

2021 white wines are characterized by **floral hints** and notes of **citrus** fruit. Their acidity is remarkable and it portends this vintage's **longevity** and its future development.



*"Taking care of who and what surrounds us is essential to secure  
a future for us and the next generation."*

**Roberto Felluga**



MARCO FELLUGA S.R.L.

VIA GORIZIA, 121

34072 GRADISCA D'ISONZO (GO)

TEL. (+39) 0481-99164

RUSSIZ SUPERIORE SOCIETÀ

AGRICOLA A R.L.

VIA RUSSIZ, 7

34070 CAPRIVA DEL FRIULI (GO)

TEL. (+39) 0481-80328

[WWW.MARCOFELLUGA.COM](http://WWW.MARCOFELLUGA.COM)

