



MARCO FELLUGA®

COLLIO BIANCO JUST MOLAMATTA



Name	Collio Bianco, one of the most important wines in the Marco Felluga portfolio, represents the epitome of wines produced in the Collio territory. The wine's name, Molamatta, comes from the grape vineyard's geographic location.
Appellation	DOC Collio
Production Area	Village of Farra d'Isonzo. Elevation: 80 m above sea level.
Grape Varietals	Chardonnay, Pinot Bianco, Ribolla Gialla and Friulano
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 and well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water.
Vine Training System	Guyot
Plant Yield	About 1 kilogram per plant.
Harvest	Hand harvested in mid September
Winemaking	At the winery, the grapes were gently pressed—the amount of pressure was individually selected for each varietal, based on the degree of ripeness. The fermentation takes place in stainless steel vats.
Aging	The wine aged on the lees for six months and one month in the bottle.
Tasting Notes	Straw yellow in colour. It is characterized by an elegant bouquet of fresh fruits when young which evolves over time developing hints of sweetness reminiscent of apples and pears. It coats the palate, is fruity and mineral and the finish confirms the well-balanced aromas presented on the nose.
Alcohol	13.5 %
Residual sugar	1 grams/liter
Total acidity	5.8 grams/liter
Bottle sizes	750ml