



MARCO FELLUGA

MARCO FELLUGA "AMANI" FRIULANO COLLIO DOC



WINE STORY

Collio's hilly terrain is well known for producing excellent white wines. This wine is made from 100% Friulano, one of the oldest indigenous grape varieties of Friuli, with plantings in the area dating back to the 11th century. The name "Amani" means "by hand" in the local Friulian dialect and references the way in which the wine is harvested and made.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	80-250 meters
SOILS:	Layers of sandstone, limestone, and clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	Mostly 20-50 years
YIELD:	Approx. 7,200 kg per hectare
GRAPES:	100% Friulano
TYPE OF YEAST:	Selected native and cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	Approx. 6 months on the lees
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	22,000 bottles per year
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):
The Felluga Family
Winemaker:
Alessandro Sandrin and Ilaria
Felluga
Winery Founded:
1956
Region:
Friuli-venezia giulia

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	20-22 g/l