



MARCO FELLUGA

MARCO FELLUGA "JUST MOLAMATTA" FRIULI DOC



WINE STORY

The Just Molamatta Friuli Bianco is a blend of grape varieties of the region with all-stainless-steel production. The name Molamatta comes from an old watermill (mola) near one of the vineyards. The water flow was so strong that it kept moving the millstone even when the mill was not working, and local farmers called it crazy (matta).

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. 6,000 kg per hectare
GRAPES:	Pinot Bianco, Friulano, Chardonnay, Pinot Grigio
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:	Approximately 6 months on the lees
BOTTLE AGING TIME:	1 month
PRODUCTION:	45,000 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:	2-3 g/l	EXTRACT:	20-22 g/l