



MARCO FELLUGA

MARCO FELLUGA "MARALBA" RIBOLLA GIALLA COLLIO DOC



PRODUCER PROFILE

Winery Owner(s):

The Felluga Family

Winemaker:

Alessandro Sandrin and Ilaria

Felluga

Winery Founded:

1956

Region:

Friuli-venezia giulia

WINE STORY

Collio's hilly terrain is well known for producing excellent white wines. This wine is made from 100% Ribolla Gialla, one of the most typical grape varieties cultivated in the Collio DOC. Hints of its cultivation here date back to the 14th century. The name "Maralba" is a portmanteau of the names Alba (wife of Marco Felluga) and Marco, who had a particular affinity for the varietal.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Capriva del Friuli and hamlet of Oslavia (province of Gorizia)
ELEVATION:	80-150 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% Ribolla Gialla
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:	60,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	2-3 g/l	EXTRACT:	20-22 g/l