

# MARCO FELLUGA "MARALBA" RIBOLLA GIALLA COLLIO DOC



#### PRODUCER PROFILE

Winery Owner(s): Ilaria Felluga Winemaker: 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	
FERMENTATION:	Cold maceration on the skins after destemming	
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

