

MARCO FELLUGA "MOLAMATTA" COLLIO BIANCO 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 single-vineyard Collio Bianco is a blend of three well-established white grape varieties of the area: Friulano, Pinot Bianco, and Ribolla Gialla. The name Molamatta comes from an old watermill (mola) that sits 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:	Commune of Farra d'Isonzo (province of Gorizia)	
ELEVATION:	80 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:	40% Friulano, 40% Pinot Bianco, 20% Ribolla Gialla	
TYPE OF YEAST:	Selected native and cultured	
FERMENTATION:	Cold maceration on the skins after destemming	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Partial	
FILTRATION:	Cross-flow (tangenziale)	
AGING CONTAINER:	Stainless-steel tanks and oak casks	
AGING TIME:	18 months	
BOTTLE AGING TIME:	Several months	
PRODUCTION:	10,000 bottles per year	
VEGAN:	No	

TECHNICAL DATA

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

