



MARCO FELLUGA

MARCO FELLUGA "MOLAMATTA" COLLIO BIANCO 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 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
POST-FERMENTATION PROCEDURES:	
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