



MARCO FELLUGA

MARCO FELLUGA "MONGRIS" PINOT GRIGIO 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. The Mongris Pinot Grigio benefits from the mineral-rich but poor soils, producing a complex, well-structured example of this ubiquitous grape variety from northeastern Italy. The name Mongris comes from the contraction of Mono-variety Gris, referring to Pinot Grigio aka Pinot Gris.

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. 9,000 kg per hectare
GRAPES:	100% Pinot Grigio
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:	6 months on the lees
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	250,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	20-22 g/l