



MARCO FELLUGA

MARCO FELLUGA "MONGRIS" PINOT GRIGIO COLLIO DOC RISERVA



PRODUCER PROFILE

Winery Owner(s):
The Felluga Family
Winemaker:
Alessandro Sandrin and Ilaria
Felluga
Winery Founded:
1956
Region:
Friuli-venezia giulia

WINE STORY

This Riserva version of the Mongris Pinot Grigio provides a different expression of that grape variety due to partial barrel fermentation and 2 years of lees aging. The name Mongris comes from the contraction of Mono-variety Gris, referring to Pinot Grigio aka Pinot Gris.

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. 9,000 kg per hectare
GRAPES:	100% Pinot Grigio
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
AGING TIME:	2 years on the lees
BOTTLE AGING TIME:	At least 3 months
PRODUCTION:	4,000 bottles per year
VEGAN:	No

TECHNICAL DATA

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