



MARCO FELLUGA

MARCO FELLUGA "RONCO DEI MORERI" REFOSCO DAL PEDUNCOLO ROSSO VENEZIA GIULIA IGT



PRODUCER PROFILE

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

WINE STORY

Marco Felluga's Ronco dei Moreri is made from 100% Refosco dal Peduncolo Rosso, a very old varietal that has been documented as growing in Venezia Giulia since 1467. Refosco is characterized by a balance between structure and elegance. The vineyard's name describes its position - ronco is a dialect term for the top of a hill - and the mulberry trees (moreri) that surround the vineyard.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Farra d'Isonzo (province of Gorizia) in the Collio DOC
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. 5,400 kg per hectare
GRAPES:	100% Refosco dal Peduncolo Rosso
TYPE OF YEAST:	Selected native and cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	Barriques and 2,000-liter casks, all used French oak
AGING TIME:	12 months
BOTTLE AGING TIME:	Approximately 6 months
PRODUCTION:	25,000 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