



MARCO FELLUGA

MARCO FELLUGA "VARNERI" MERLOT COLLIO DOC



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 Varneri is made from 100% Merlot, the most important red grape variety of Friuli Venezia Giulia. Proximity to the Alps and the sea, which send cooling afternoon breezes over the vineyards after a warm day of sun, create the ideal situation for producing complex, well-structured wines that are very ageworthy.

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. 7,200 kg per hectare
GRAPES:	100% Merlot
TYPE OF YEAST:	Selected native and cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	80% in French oak barriques, 20% in stainless steel
AGING TIME:	12 months
BOTTLE AGING TIME:	Approx. 6 months
PRODUCTION:	30,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	2-3 g/l	EXTRACT:	20-22 g/l