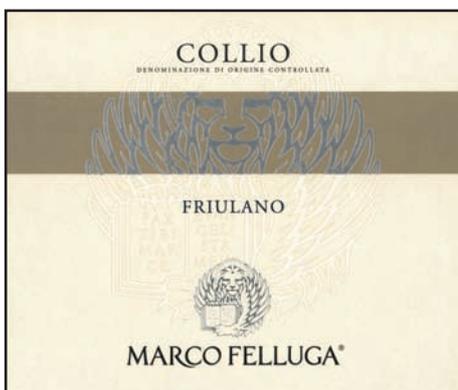


Marco Felluga White Wines: Mono varieties

Marco Felluga srl a s.u.
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Marco Felluga White Wines: Mono varieties



Collio Friulano

Appellation: Doc Collio

Production area: Villages of Farra d'Isonzo and San Floriano

Grape variety: Tocai friulano, one of the oldest indigenous grape varieties of Friuli Venezia Giulia, with plantings in the area dating back to the eleventh century.

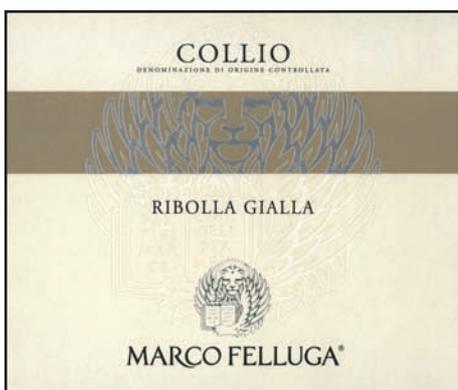
Colour: Straw yellow with bright green hues.

Aroma: The nose has distinct aromas of almond blossoms with a background of floral notes of hawthorn and chamomile.

Taste: In the mouth, it is well-structured, silky, and round.

The alcohol, which is balanced by the wine's fresh and fruity character, contributes to a long, pleasant finish.

Size of bottles: 1.5 l - 0.750 l



Collio Ribolla Gialla

Appellation: Doc Collio

Production area: Villages of Oslavia and Capriva del Friuli.

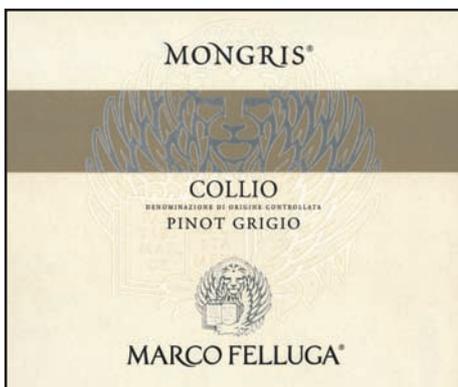
Grape variety: Ribolla Gialla, one of the most typical grapes cultivated in the Collio DOC. Hints of its cultivation here date back to the Fourteenth century.

Colour: Straw yellow in colour.

Aroma: It is characterized by a fresh bouquet in the wider sense of the term. Elegant and intense with a floral and fruity background of exotic fruit, grapefruit and apple.

Taste: It is pleasant and balanced in the mouth, with a very interesting extractive body, which gives an excellent freshness.

Size of bottles: 0.750 l



Collio Pinot Grigio Mongris

Name: The name Mongris comes from the contraction of "mono variety" and the Friulano word for "Pinot Grigio", "Gris".

Appellation: Doc Collio

Production area: Villages of San Floriano, Cormòns.

Grape variety: Pinot Grigio. The Pinot Grigio arrived in Friuli Venezia Giulia over 150 years ago and is now considered an indigenous grape.

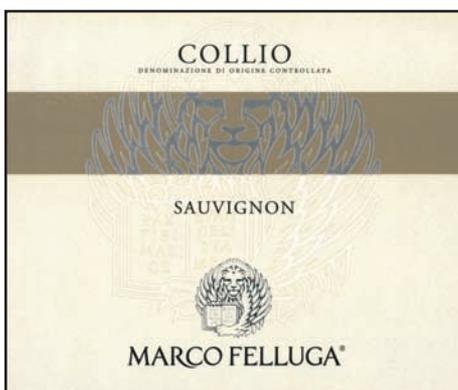
Today, it is one of the region's most widely planted white grapes.

Colour: Golden yellow in colour, often with copper tones.

Aroma: It has an intense and immediate bouquet with pronounced hints of acacia flowers, broom and apple.

Taste: In the mouth it is elegantly fruity and becomes full bodied, well-structured and has a remarkably long finish.

Size of bottles: 0.750 l - 0.375 l



Collio Sauvignon

Appellation: Doc Collio

Production area: Villages of San Floriano, Oslavia, Cormòns

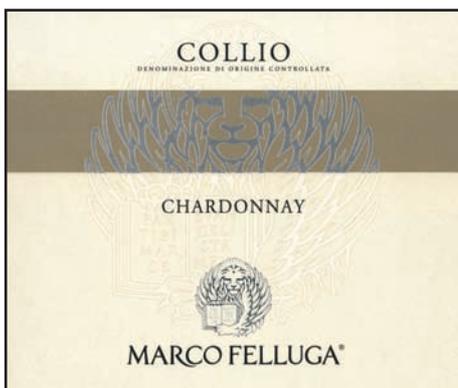
Grape variety: Sauvignon

Colour: Golden yellow in colour with a tinge of green.

Aroma: The bouquet, accented with hints of sage, pepper, and elderberry, has good intensity and finesse.

Taste: In the mouth the wine shows a pleasant acidity and bright freshness. It is balanced and well-structured with a long, pleasant finish.

Size of bottles: 0.750 l - 0.375 l



Collio Chardonnay

Appellation: Doc Collio

Production area: Villages of Farra, San Floriano, Cormòns.

Grape variety: Chardonnay

Colour: Straw yellow in colour with golden nuances.

Aroma: The wine has a bouquet reminiscent of pineapple, exotic fruits, apples, and pears.

Taste: It shows a good structure and fruitiness in the mouth, and is well balanced between freshness and fullness.

Size of bottles: 1.5 l - 0.750 l - 0.375 l

Soil: The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor.

Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water.

Winemaking: After harvesting the grapes are separated from the stalks. The must and pulp undergo a cold maceration on the skins followed by a light pressing to separate the skins. Fermentation takes place in stainless steel temperature controlled tanks.

Aging: The wine thus obtained is left to refine some months on the lees before being bottled.

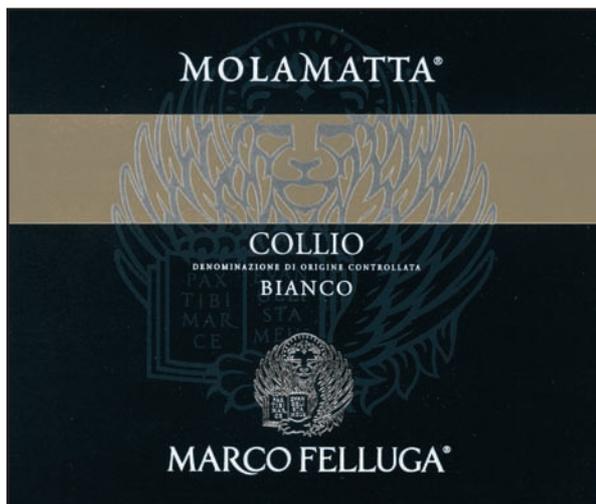
Marco Felluga White Wines: Blend and Reserve

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Marco Felluga White Wines: Blend and Reserve

Soil: The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water.



Collio Bianco Molamatta

Name: The Collio Bianco, which represents in a certain sense the wine-image of the Collio territory, is also one of the most important wines of the whole Marco Felluga family production. "Molamatta" is the geographic name of the place where lie the vineyards which provide this wine.

Appellation: Doc Collio

Production area: Village of Farra

Grape varieties: 40% pinot bianco 40% tocai friulano 20% ribolla gialla

Winemaking: Depending on the level of ripeness of the different varieties, the grapes undergo a light pressing. The Pinot Bianco juice ferments and matures in small oak barrels while the remaining grapes are vinified in stainless steel vats.

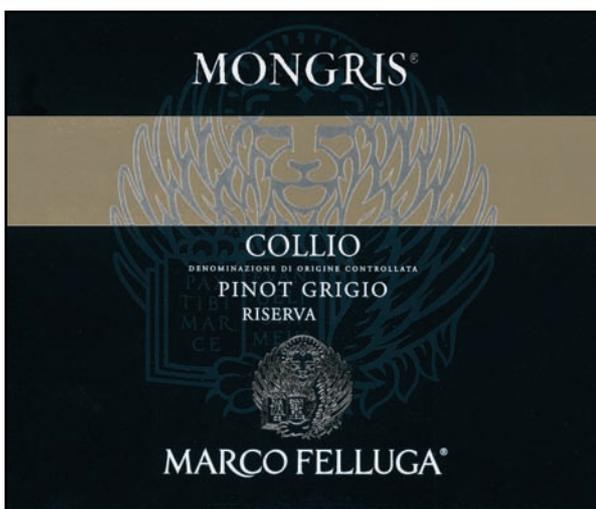
Aging: The wine thus obtained is left to refine 8/10 months on the lees and some months in the bottle.

Colour: Golden yellow in colour.

Aroma: It is characterised by an elegant bouquet of exotic fruits when young which evolves over time developing hints of sweetness reminiscent of vanilla.

Taste: It coats the palate, is warm and prolonged and the finish is well-balanced between freshness and fullness.

Size of bottles: 3 l - 1.5 l - 0.750 l



Collio Pinot Grigio Mongris Riserva

Name: The name Mongris comes from the contraction of "mono variety" and the Friulano word for "Pinot grigio", "Gris".

Appellation: Doc Collio

Production area: Village of Farra.

Grape variety: Pinot Grigio. The Pinot Grigio arrived in Friuli Venezia Giulia over 150 years ago and is now considered an indigenous grape. Today, it is one of the region's most widely planted white grapes.

Winemaking: The grapes are destemmed and the juice then undergoes cold maceration on the skins followed by a light pressing to separate the grape-skins from the must. Fermentation takes place in stainless steel tanks for the 70% of the must, while the remaining 30% ferments in large oak casks (5 hl).

Aging: The wine thus obtained is left to refine for approximately two years on the lees and some months in the bottle.

Colour: Golden yellow in colour with copper tones.

Aroma: It presents an intense bouquet with pronounced hints of acacia flowers, broom and apple, together with sweet notes of bread crust and vanilla.

Taste: In the mouth it is elegantly fruity and becomes full bodied, well-structured, it has a remarkably long finish.

Size of bottles: 1.5 l - 0.750 l