

# Marco Felluga Red Wines: Mono varieties, Blend and Moscato Rosa

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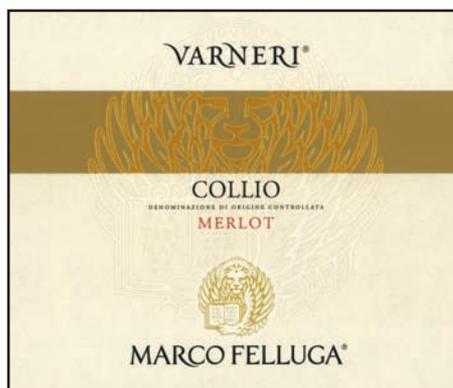


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## Collio Merlot Varneri

**Name:** The etymological roots of the word "Varneri" can be traced back to the Friulano word "neri", meaning "black," which has always been synonymous with red wine.

**Appellation:** Doc Collio  
**Production area:** Villages of Farra, San Floriano, Cormons.  
**Grape variety:** Merlot. Although Merlot isn't a native grape, it has long been a part of Friuli's winemaking tradition, after arriving in Friuli in 1880.  
**Colour:** It has a deep red colour with light garnet tones.  
**Aroma:** On the nose it is fresh and fruity with scents reminiscent of red-berry jam and cherries steeped in alcohol.  
**Taste:** In the mouth, it is rich and harmonious with a long finish.  
**Size of bottles:** 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 destemming, the grapes undergo maceration in large stainless steel vats and are delicately pressed to maintain their varietal flavors and aromas.

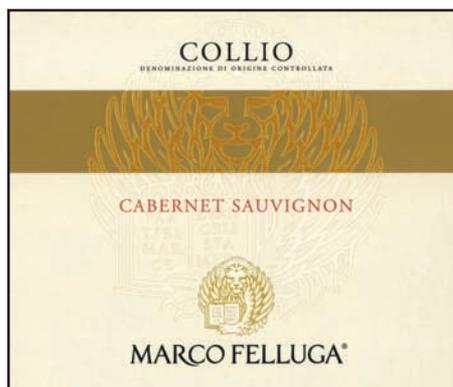
**Aging:** The mono varieties age in large and small oak casks for twelve months. After bottling, they remain in the cellar for approximately six months.

The Carantan ages in small oak barrels for eighteen to twenty months, after bottling in the cellar for approximately one year.

## Collio Cabernet Sauvignon

**Appellation:** Doc Collio  
**Production area:** Villages of San Floriano, Cormons.  
**Grape variety:** Cabernet Sauvignon.  
**Colour:** The wine is a deep, ruby red with lively red highlights.

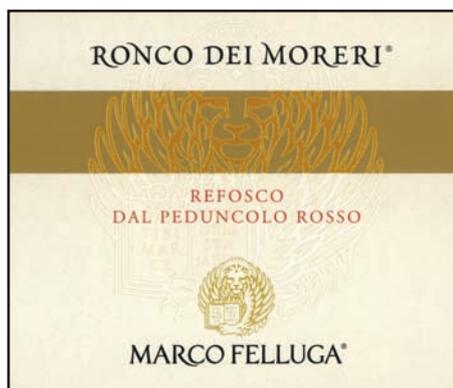
**Aroma:** The nose is elegant and complex with red berries and hints of cocoa and walnuts in the finish.  
**Taste:** The wine's nose gives a hint of the berry flavours in this well-structured but soft, well-balanced wine.  
**Size of bottles:** 0.750 l - 0.375 l



## Refosco dal p.r. Ronco dei Moreri

**Name:** The wine's name comes from the vineyard's position. "Ronco" in Friulano language refers to a section on the hill and "moreri" to the mulberries that surround the vineyard. The Refosco varietal, considered one of our most interesting native red grapes, is characterized by a balance between structure and elegance.

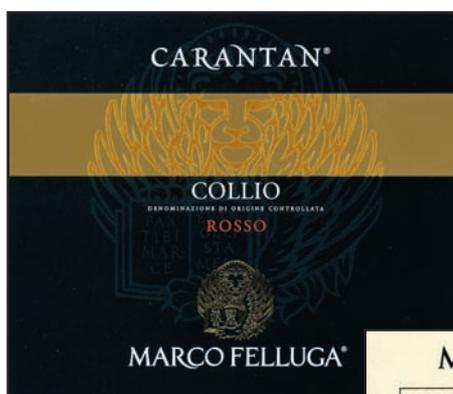
**Appellation:** IGT Venezia Giulia  
**Production area:** Village of Farra  
**Grape variety:** Refosco dal peduncolo rosso. This very old varietal, that originally came from the area between Carso and Istria, has been documented as growing in Friuli Venezia Giulia since 1467.  
**Colour:** It has a deep red colour with light garnet tones.  
**Aroma:** The nose is both intense and intriguing. Fresh and fruity, its fragrance is reminiscent of ripe raspberries and wild blackberries.  
**Taste:** In the mouth, the wine has a robust fruitiness, bursting with berries. The finish is long and lingering.  
**Size of bottles:** 1.5 l - 0.750 l



## Collio Rosso Carantan

**Name:** The wine's name *Carantan*, comes from a very old word in Friulano language, "ponca", which refers to the marl and stratified sandstone that make up the fine-grained, crumbly soils characteristic of the Collio appellation.

**Appellation:** Doc Collio  
**Production area:** Village of Farra  
**Grape varieties:** Merlot 50%, Cabernet Franc 40%, Cabernet Sauvignon 10%.  
**Colour:** The wine is deep red with garnet tones.  
**Aroma:** It has an intense, complex nose with a pronounced fruitiness — hints of raspberries, black cherries, and delicate spices.  
**Taste:** In the mouth, the wine is rich and complex with lots of berries and cherries.  
**Size of bottles:** 3 l - 1.5 l - 0.750 l



## Moscato Rosa

**Appellation:** IGT delle Venezie  
**Production area:** Village of Capriva del Friuli  
**Grape variety:** Moscato Rosa

**Winemaking:** After destemming, the grapes undergo maceration in large stainless steel vats, and are delicately pressed to maintain their varietal flavours and aromas.  
**Aging:** Once the alcoholic fermentation is complete, the wine ages in stainless steel vats for approximately 8 months. After bottling, the wine ages in the cellar for approximately one year.

**Colour:** The wine is a deep pink colour with lively highlights.  
**Aroma:** The nose and flavours are both delicate, yet complex with sweet notes of roses, strawberries, and raspberry syrup.  
**Taste:** It is an elegant wine with a rich, full body and a lovely, lingering finish.  
**Size of bottles:** 0.50 l

