



illivio

DESCRIPTION

Created by Livio Felluga's children, who dedicated the wine to him for his 85th birthday, *illivio* reflects the personality of the family's "Patriarch", uniting strength with elegance.



ANALYTICAL DATA

Alcohol (% vol):	13,50
Sugar:	dry
Vintage:	2011

LIVIO FELLUGA

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WINE PROFILE

Variety:	Pinot Bianco - Chardonnay - Picolit
Denomination:	Friuli Colli Orientali
Designated zone:	D.O.C.
Soil type:	Marl and sandstone flysch of Eocene origin
Grape:	Pinot Bianco - Chardonnay - Picolit
Wine training system:	Guyot
Pest control:	Low environmental impact integrated pest management
Harvest period:	Second ten days of September
Harvest method:	Manual

Vinification:

The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments at controlled temperatures in small casks of French oak, where it matures for about ten months.

Ageing:

After fermentation, the wine was left on the lees in the small oak casks for about ten months. The bottled wine was aged in temperature-controlled binning cellars.

Sensory characteristics:

Appearance: intense straw yellow with greenish highlights.

Nose: fragrant, delicate; a perfect fusion of vanilla and white flower aromas, hints of tulip, citrus, lime and white musk.

Palate: delicate, mineral, with excellent balance of acidity; notes of whole sea salt and yogurt in the finish.

Serving suggestions:

A particularly good match for fish, risottos and fresh cheeses.

Serving temperature:

13 - 15°C