



#### ANALYTICAL DATA

<b>Alcohol (% vol):</b>	13,50
<b>Sugar:</b>	dry
<b>Vintage:</b>	2004

#### LIVIO FELLUGA

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## Vertigo

#### DESCRIPTION

Blending grape varieties serves two purposes. First, it reconciles the culturally acquired expectations of the local consumer with those of the international wine lover, forming a link between Friuli and the rest of the world. From a winemaking point of view, blending gives the wine balance and complexity. The polyphenols of Cabernet Sauvignon contribute structure and aging potential to Vertigo.

#### WINE PROFILE

<b>Variety:</b>	Merlot - Cabernet Sauvignon
<b>Denomination:</b>	Indicazione Geografica Tipica "Venezia Giulia"
<b>Area of production:</b>	Friuli Orientale
<b>Soil type:</b>	Marl and sandstone flysch of Eocene origin
<b>Grape:</b>	Merlot - Cabernet Sauvignon
<b>Wine training system:</b>	Guyot
<b>Pest control:</b>	Low environmental impact integrated pest management
<b>Harvest period:</b>	First ten days of October
<b>Harvest method:</b>	Manual

#### Vinification:

The bunches were carefully destemmed and the fruit was then crushed. Fermentation was carried out with maceration on the skins at controlled temperatures, in stainless steel containers. The juice was pumped over the cap frequently for about three weeks, in order to extract colour and aroma compounds from the skins. Pressing was carried out after fermentation.

#### Ageing:

Maturation in small barrels of French oak lasted for 12 months. Bottling began in January 2006. The bottled wine is normally aged in temperature-controlled binning cellars for a minimum of four months.

#### Sensory characteristics:

**Appearance:** intense ruby red with lively hues.

**Nose:** complex, intense, fruity and spicy. Aromas of red berries and small blackberries; sweet spices, liquorice, forest floor.

**Palate:** full-bodied, soft and well-structured; sweet tannins are well balanced with the acidity and the intensely fruity and spicy aftertaste.

#### Serving suggestions:

Savoury pasta or rice dishes, grilled or stewed meat, beef, roast pork, lamb and goat, or moderately mature cheeses.

#### Serving temperature:

16 - 18°C