



ANALYTICAL DATA

Alcohol (% vol):	14,00
Sugar:	dry
Vintage:	2004

LIVIO FELLUGA

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Sossó

DESCRIPTION

Created in 1989, this wine is named after the Sossó stream, which runs at the foot of the hill where the grapes grow. Made with carefully selected and oldest vines of Merlot and Refosco dal Peduncolo Rosso grapes, together with a small percentage of Pignolo, from Rosazzo. Sossó is the result of skilful vinification and barrique maturation that lasts for 18 months. A supremely complex and well-structured wine, it stands out for its elegant, ripe, sweet, fruity tannins.

Awards:

"I Vini di Veronelli 2009"- Luigi Veronelli: "3 stars super"

WINE PROFILE

Variety:	Refosco dal Peduncolo Rosso - Merlot - Pignolo
Denomination:	D.O.C. Colli Orientali del Friuli
Designated zone:	Rosazzo rosso riserva
Soil type:	Marl and sandstone flysch of Eocene origin
Grape:	Refosco dal Peduncolo Rosso, Merlot and Pignolo
Wine training system:	Guyot
Pest control:	Low environmental impact integrated pest management
Harvest period:	Merlot: late September; Refosco dal Peduncolo Rosso and Pignolo: early October
Harvest method:	Manual

Vinification:

The grapes are carefully destemmed and the fruit are then crushed. Fermentation is carried out with maceration in temperature controlled stainless steel containers and in oak casks. The juice is pumped over the cap frequently for about three weeks, in order to extract colour and aroma compounds from the skins. The wine is then racked.

Ageing:

The wines are blended and racked into barriques, where they mature for about 18 months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of 12 months.

Sensory characteristics:

Appearance: very intense, almost impenetrable ruby red.

Nose: broad, elegant, very complex, with sweet notes of morello cherry, ripe plum, wild berries, mingling with intense notes of spice.

Palate: mouth filling and well-structured, velvety; sweet, close-knit tannins and acidity in perfect harmony with the wine's richness and concentration; long, lingering, mineral, fruity finish, with wild berry flavours that merge with intense and balsamic spicy notes.

Serving suggestions:

Red meats, roasts, feathered game and mature or moderately mature cheeses.

Serving temperature:

17 - 18°C