



Terre Alte

DESCRIPTION

Created in 1981, Terre Alte is considered one of Italy's most prestigious white wines. The balanced blend of Friulano, Pinot Bianco and Sauvignon grapes, estate-grown at Rosazzo in the historic Terre Alte vineyards, yields a superbly elegant wine with a profusion of intense fruit and flower aromas. A wine of outstanding structure, Terre Alte acquires a wonderfully complex bouquet of tertiary aromas with bottle aging.

Awards:

- "Bibenda 2014" - A.I.S.: "5 bunches"
- "Vini d'Italia 2014" - Gambero Rosso: "3 glasses"
- "I Vini di Veronelli 2014"- Luigi Veronelli: "3 stars super"
- "Wine Spectator": 92 points
- "The Wine Advocate Robert Parker": 93+ points



WINE PROFILE

Variety:	Friulano - Pinot Bianco - Sauvignon
Denomination:	Rosazzo
Designated zone:	D.O.C.G.
Area of production:	Rosazzo
Soil type:	Marl and sandstone flysch of Eocene origin
Grape:	Friulano - Pinot Bianco - Sauvignon
Wine training system:	Guyot
Pest control:	Low environmental impact integrated pest management.
Harvest period:	Last ten days of September
Harvest method:	Manual

ANALYTICAL DATA

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

LIVIO FELLUGA

via Risorgimento 1
34071 Brazzano - Cormons (GO)
Italy
phone +39 0481 60203
fax +39 0481 630126
Vat 00438150310
e-mail: info@liviofelluga.it

Vinification:

The bunches were carefully destemmed and left to macerate for a short period. Next, the fruit was soft crushed. The must obtained was then allowed to settle. The Pinot Bianco and Sauvignon fermented at controlled temperatures in stainless steel tanks, where they matured for about ten months. The Friulano fermented and aged in small casks of French oak.

Ageing:

The Pinot Bianco and Sauvignon mature in stainless steel while the Friulano stays in small oak casks. After ageing for ten months, the wines were blended. The bottled wine was aged in temperature-controlled binning cellars for nearly 9 months.

Sensory characteristics:

Appearance: intense straw yellow.

Nose: captivating, intense, mineral, biting and complex; full of personality and persistent on the finish; complex and intense aromas are perfectly integrated with notes of exotic fruit, acacia flowers, jasmine, white peach, marjoram, lily of the valley, iris, hawthorn, bergamot, vanilla sugar, starfruit, saffron, cardamom and sweet almond.

Palate: youthful yet rich, complex, harmonious and savory; an intriguing aftertaste, rich and persistent, with hints of sage, vanilla, rosemary and wet stone (March 5th, 2013).

Serving suggestions:

Excellent with fish dishes, with vegetable risottos, white meat and cheese.

Serving temperature:

14 - 15°C