



Marco Felluga Mongris Pinot Grigio Collio DOC

Country:	Italy	Region:	Friuli
Type:	White	Varietal:	Pinot Grigio
Format:	6 x 750ml		
	BC	AB	SK
	+478867	+478867	+59890
	Listed		

TASTING NOTES

Colour:	Golden yellow with copper hints.
Aroma:	An intense aroma with pronounced hints of acacia flower, broom, and apple.
Taste:	Elegant, fruity, full-bodied and structured, with a long finish.
Food:	Aperitifs and lighter fare like salads, seafood, and white meats.

AWARDS & ACCOLADES

2024 ~ 92 Points. "The 2024 Pinot Grigio Mongris lifts from the glass with airy, minty freshness as nuances of split pine and spearmint combine with freshly sliced nectarines. It pleases the senses with a contrasting mix of salty minerals and ripe pit fruits over a core of brisk acidity. The finish is clean and crisp, leaving a lemony concentration and cheek-pinching tension." - Eric Guido - Antonio Galloni's Vinous, Oct/2025

2024 ~ 91 Points. "Pale straw yellow with copper-coloured tendencies. Fragrant, smoky bouquet of peach blossom, Mediterranean scrub and juicy honeydew melon. Also beautifully juicy on the palate, alternating with bright acidity and fresh fruit flavours." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2025

2024 ~ 91 Points. "The Marco Felluga 2024 Collio Pinot Grigio Mongris is sharp and lifted, offering a strong sense of vertical intensity with aromas of sweet lemon, Golden Delicious apple and baked pear with a hint of pie crust. It's encouraging to see Pinot Grigio interpreted in such a fine and sophisticated manner, with finesse and a glossy texture that elevate its easygoing charm. It is ideal for salads and outdoor lunches while still delivering excellent value. Made in stainless steel and aged on the lees for five months, the wine comes from Collio's ancient flysch soils formed around 50 million years ago, which help shape its freshness and mineral precision." - Monica Lerner - Robert Parker's Wine Advocate, Apr/2026

2024 ~ 90 Points. "Spiced apples, dried lemons and savory herbs on the nose. The medium-bodied palate is sleek and crisp, with vivid acidity coming through. Easy and refreshing." - James Suckling, Aug/2025

OTHER INFO

Produced in the villages of Farra d'Isonzo, San Floriano, and Cormòns in the Collio DOC in Friuli. The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

The vines are trained on a Guyot system, and the grapes are hand-harvested. After destemming, the must and pulp undergo a cold maceration, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.



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