

# Russiz Superiore Red Wines: Mono varieties and Reserve

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# Russiz Superiore Red Wines: Mono varieties and Reserve

## Collio Rosso Riserva degli Orzoni

### Appellation:

Doc Collio

### Production area:

Russiz Superiore-Capriva del Friuli

### Soil:

The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun.

Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off the surface, producing little erosion and preventing standing water.

**Name:** The Orzoni's were one of the noble families who owned the estate Russiz Superiore between 1558 and 1770. Even during this early period of cultivating vines for wine they had already identified a parcel of land particularly suitable for red wine production. This parcel was indicated in the old cadastral maps compiled in the eighteenth century during the reign of Maria Theresa of Austria and then completed by the administration under Napoleon.

**Grape varieties:** Cabernet Sauvignon 75%, Merlot 15%, Cabernet Franc 10%

**Winemaking:** After destemming, the grapes undergo maceration in large stainless steel vats, and are delicately punched down on a regular basis to extract their varietal flavors and aromas.

**Aging:** Refinement takes place in small oak casks for a period of two years. After bottling the wine receives an additional period of ageing for approximately twelve months in the cellar.

**Colour:** It has a deep ruby-red colour with impenetrable shades of purple.

**Aroma:** The bouquet is elegant and complex. Red currants and blackberries mingle with hints of delicate spices and balsamic undertones.

**Taste:** It is remarkably powerful and balanced on the palate and does not disappoint the expectations presented on the nose. A good long and persistent finish.

**Size of bottles:** 3.0 l - 1.5 l - 0.750 l



### Winemaking (mono varieties)

After destemming, the grapes undergo maceration in large stainless steel vats, and are delicately pressed to maintain their varietal flavors and aromas.

**Aging:** The wine ages in small oak casks for twelve months. After bottling, the wine remains in the cellar for approximately six months of bottle-aging.

**Size of bottles:** 1.5 l - 0.750 l

## Collio Merlot

**Grape variety:** Merlot. Although it isn't a native grape, it has long been a part of Friuli's winemaking tradition, after arriving in Friuli in 1880.

**Colour:** Deep red colour with light garnet tones.

**Aroma:** The nose, reminiscent of raspberries, wild berry jam, and cherries steeped in alcohol, is fresh and fruity with vanilla undertones.

**Taste:** In the mouth, fresh, fruity-jammy flavours and a long, persistent finish deliver what the nose promises.

## Collio Cabernet Franc

**Grape variety:** Cabernet Franc

**Colour:** Deep ruby-red in colour, intense, compact, and dark.

**Aroma:** The nose is complex and fruity-lots of ripe black cherries, blackberries, and black currants with a hint of green pepper.

**Taste:** The wine is elegant with a rich body, full and pleasant, with fresh, silky undertones and a lingering finish that confirms its persistent aromas.

