

RUSSIZ SUPERIORE



VERDUZZO FRIULANO

APPELLATION

IGT Venezia Giulia

PRODUCTION AREA

Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

GRAPE VARIETY

Verduzzo Friulano

TYPE OF SOIL

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.

VINE TRAINING SYSTEM

Guyot

HARVEST

All hand picked

VINIFICATION

After destemming, the must and pulp undergo a cold maceration at controlled temperatures, 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 twelve months on the lees before being bottled, and then one more year in the bottle.

CHARACTERISTICS

Deep yellow color with amber hues. It has an intense and pleasant bouquet, with hints of honey, quince conserve and apricot on a buttery base. Round and silky in the mouth, with sweet hints of marron glacé. Very long and persistent finish.

BOTTLE SIZE

0,50 l

