

**RUSSIZ SUPERIORE**



## IGT HORUS

### APPELLATION

IGT Venezia Giulia

### PRODUCTION AREA

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

### 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 oak barrels for approximately 30 days. The wine thus obtained is left to refine 36 months on the lees before being bottled, and then one year in the bottle.

### CHARACTERISTICS

Deep yellow color with golden hues. It has an intense and pleasant bouquet that gives way to hints of chestnut, honey, quince conserve and apricot. In the mouth it has sweet hints that confirm the aroma, completed by hints of dry apricot and candied fruits. Long and persistent finish.

### BOTTLE SIZE

0,375 l

