

RUSSIZ SUPERIORE



COLLIO SAUVIGNON RISERVA

APPELLATION

DOC Collio

PRODUCTION AREA

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

GRAPE VARIETY

Sauvignon

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 harvest the grapes, including 5% overripe fruit, are separated from the stalk. The must and pulp undergo a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Approximately 30% of the must ferments in oak barrels and the remaining 70% in stainless steel vats. The wine thus obtained ages for three years on the lees and then twelve months in the bottle.

CHARACTERISTICS

Straw yellow color with golden hues. Aroma characterized by intense and elegant vegetal and spicy hints of sage and thyme, with pleasant hints of peach and apricot. In the mouth it is structured and silky, with a good balance between freshness and sapidity.

BOTTLE SIZE

0,75 l – 1,5 l – 3,0 l

