

RUSSIZ SUPERIORE



COLLIO PINOT BIANCO RISERVA

APPELLATION

DOC Collio

PRODUCTION AREA

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

GRAPE VARIETY

Pinot Bianco

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. Fermentation takes place in oak barrels. The wine thus obtained ages for three years on the lees and then twelve months in the bottle.

CHARACTERISTICS

Deep straw yellow color with golden and green hues. Elegant and sweet aroma with hints of ripe apples and flowers, with hints of bread crust. In the mouth it is rich, silky and round. The balance between sapidity and silkiness leads to a long and warm finish.

BOTTLE SIZE

0,75 l – 1,5 l – 3 l

