

RUSSIZ SUPERIORE



COLLIO PINOT BIANCO

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 destemming, the must and pulp undergo a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Approximately 20% of the must ferments in oak barrels and the remaining 80% in stainless steel vats. The wine thus obtained ages for six months on the lees and then some more months in the bottle.

CHARACTERISTICS

Straw yellow color. Intense aroma with fruity and floral hints that blend together in a wonderful union. The most intense hints are: ripe peach, apple, white pulped fruit, wildflowers and broom. Full and elegant taste.

BOTTLE SIZE

0,75 l – 1,5 l

