

**RUSSIZ SUPERIORE**



## COLLIO RIBOLLA GIALLA

### APPELLATION

DOC Collio

### PRODUCTION AREA

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

### GRAPE VARIETY

100% Ribolla Gialla

### 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

The grapes, harvested late, are macerated at a controlled temperature for a day. This is followed by slow pressing and fermentation, mainly carried out in steel. After the first 3-4 days of fermentation, 20% of the total mass continues the process in 3 hl Slavonian oak barrels. For both masses, frequent battonage suspends the solid part, in order to mix vertical and savory elements into the wine over time.

### CHARACTERISTICS

Straw yellow color with mature reflections. The aromas, harmonized by the scent of wood, range from tropical notes to acidic fruits such as tangerine and citrus pulp. These are joined by hints of spicy smoke, toasted nuts, and rosemary. The taste maintains a certain freshness, but its centrality directs towards a savory and salty tone. Its gustatory persistence brings out chalky notes, given by the tannic and acidic combination.

### BOTTLE SIZE

0,75 l

