



## COL DISÒRE BIANCO COLLIO DOC

**APPELLATION**  
Collio DOC

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

**GRAPE VARIETY**  
Pinot Bianco, Friulano, Sauvignon, 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**  
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. The wine thus obtained is left to refine approximately twelve months on the lees before being bottled, and then twelve months in the bottle.

**CHARACTERISTICS**  
Deep straw yellow color with golden hues. Elegant aroma of acacia blossom and grapefruit, with pleasant vegetal and sweet hints. In the mouth it is silky and round, with a good balance between sapidity and freshness. Long, warm finish with almonds hints.

**BOTTLE SIZE**  
0,75 l – 1,5 l – 3,0 l

**ALCOHOL CONTENT**  
Approx. 13.5%

