

RUSSIZ SUPERIORE



FRIULANO COLLIO DOC

APPELLATION

Collio DOC

PRODUCTION AREA

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

GRAPE VARIETY

Friulano

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 15% of the must ferments in oak barrels and the remaining 85% in stainless steel vats. The wine thus obtained ages for eight months on the lees and then some more months in the bottle.

CHARACTERISTICS

Straw yellow color with green hues. Intense aroma with strong hints of wild flowers, almond blossom, hawthorn and chamomile. In the mouth it is enveloping, full-bodied, structured and enchanting, with a pleasant balance between structure and acidity.

BOTTLE SIZE

0,750 l – 1,5 l

ALCOHOL CONTENT

Approx. 13.5%

