



RUSSIZ SUPERIORE

COLLIO FRIULANO



Appellation	DOC Collio
Production Area	Russiz Superiore, located in the municipality Capriva del Friuli in the Collio Doc. Elevation: from 80 to 200 meters above sea level.
Grape Varietals	Friulano - one of the oldest indigenous grape varieties of Friuli - Venezia Giulia, with plantings in the area dating back to the eleventh century.
Type of Soil	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
Vine Training System	Guyot
Harvest	All hand picked
Winemaking	After harvest, the grapes were separated from the stems. The juice and pulp then underwent a cold maceration at controlled temperatures, followed by gentle pressing to separate the skin from the grapes. Approximately 15% of the must was fermented in oak barrels and the remaining fermented in stainless steel vats.
Aging	The wine aged on the lees for eight months and then some months in the bottle.
Colour	Straw yellow with bright green reflections.
Aroma	The wine presents overtones of almond blossom, floral notes such as hawthorn and chamomile.
Taste	The taste is very enveloping, soft and refined. The freshness well blends with the alcoholic structure. Large body wine in the end leaves a pleasant persistence with mineral notes.
Match	It is mainly combined with dry cured ham of San Daniele and cured meats in general, fresh or slightly aged cheese, eggs and vegetables based meals, baked fish.
Bottle size	0,750 l – 1,5 l