



RUSSIZ SUPERIORE

COLLIO SAUVIGNON



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	Sauvignon
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 in the bottle.
Colour	Straw yellow in color with green tints.
Aroma	The nose is an intriguing marriage of pink grapefruit, green peppers, and fresh sage.
Taste	The wine has a well- structured, silky body and fills the mouth with crisp, fresh citrus—lemons and grapefruit—and lingers long on the palate.
Match	It can be combined with every fish-based meal, herbs risotto and first courses.
Bottle size	0,750 l – 1,5 l