

RUSSIZ SUPERIORE



COLLIO SAUVIGNON

APPELLATION

DOC Collio

PRODUCTION AREA

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

GRAPE VARIETY

Sauvignon

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. The aroma is characterized by intense and elegant floral and vegetal hints as sage, fresh pepper, acacia blossom and grapefruit. Structured and round, in the mouth it has a good balance between freshness and sapidity.

BOTTLE SIZE

0,75 l – 1,5 l

