



## RUSSIZ SUPERIORE

### COLLIO BIANCO COL DISORE



<b>Name</b>	In the Friulano language, Col Disòre refers to a hill in the Russiz territory. In 1648 the territory was divided in two—the “Russiz Disòre” (Russiz Superiore), the oldest center of the entire feudal settlement, mainly on the hill, and “Russiz di Sott” (Russiz Inferiore), mostly in the flats.
<b>Appellation</b>	DOC Collio
<b>Production Area</b>	Russiz Superiore, located in the municipality Capriva del Friuli. Elevation: from 80 to 200 meters above sea level.
<b>Grape Varietals</b>	Pinot Bianco, Friulano, Sauvignon, Ribolla Gialla
<b>Type of Soil</b>	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.
<b>Vine Training System</b>	Guyot
<b>Harvest</b>	All hand picked
<b>Winemaking</b>	After harvest, the grapes, including a small portion of overripe grapes, were separated from the stems. The juice and pulp underwent a cold maceration followed by gentle pressing, which separated the skins from the must. Fermentation took place in oak barrels.
<b>Aging</b>	The wine aged on the lees for about 12 months and was bottle-aged one year.
<b>Colour</b>	Deep straw yellow with gold and green highlights.
<b>Aroma</b>	An elegant bouquet of acacia flowers and grapefruit with pleasant vegetal and sweet undertones.
<b>Taste</b>	Good structure and a silky texture that coats the palate. A play between savoriness and freshness leads to a long, warm finish with almond undertones.
<b>Bottle size</b>	0,750 l – 1,5 l – 3,0 l