



RUSSIZ SUPERIORE

COLLIO CABERNET FRANC



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	Cabernet Franc
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 destemming, the grapes underwent maceration in large stainless steel vats and were delicately pressed to maintain their varietal flavors and aromas.
Aging	The wine aged in small oak casks for twelve months. After bottling, the wine remained in the cellar for approximately six months of bottle-aging.
Colour	Deep ruby-red in color - intense, compact, and dark.
Aroma	The nose is complex and fruity - lots of ripe black cherries, blackberries, and black currants with a hint of green pepper.
Taste	The wine is elegant with a rich body—full and pleasant, with fresh, silky undertones and a lingering finish that confirms its persistent aromas..
Bottle size	0,75 l – 1,5 l