



RUSSIZ SUPERIORE

COLLIO MERLOT



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	Merlot. Although it isn't a native grape, it has long been a part of Friuli's winemaking tradition, after arriving in Friuli in 1880.
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 red colour with garnet tones.
Aroma	The nose, reminiscent of raspberries, wild berry jam, and cherries steeped in alcohol, is fresh and fruity with vanilla undertones.
Taste	In the mouth, fresh, fruity-jammy flavours and a long, persistent finish deliver what the nose promises.
Match	It is perfect combined with meat, wild game and medium/old seasoned cheese -based meals,
Bottle size	0,750 l - 1,5 l