



RUSSIZ SUPERIORE

COLLIO PINOT GRIGIO



Appellation	DOC Collio
Production Area	Russiz Superiore, located in the Capriva del Friuli municipality in the Collio DOC. Elevation: 80 meters (263 feet) above sea level.
Grape Varietals	Pinot Grigio. It arrived in Friuli-Venezia Giulia over 150 years ago, and is now considered an indigenous grape. Today, it is one of the region's most widely planted white grapes.
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	Golden yellow in color with glimmers of copper.
Aroma	The nose has pronounced aromas of ripe apples and pears with a whiff of broom.
Taste	In the mouth, a citrus-apple fruitiness plays off a crisp acidity that lingers on the palate.
Match	Perfect with every fish-based meal. It also accompanies well herbs risotto, all first courses and fresh cheese.
Bottle size	0,750 l – 1,5 l