



RUSSIZ SUPERIORE

COLLIO SAUVIGNON RISERVA



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| 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 | Sauvignon |
| 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, including 5% overripe fruit, were separated from their stems. The juice and pulp then underwent cold maceration at controlled temperatures, followed by a gentle pressing which separated the grapes from the skins. Thirty percent of the must was fermented in oak barrels and the remaining fermented in stainless steel vats. |
| Aging | The wine aged for approximately 3 years on the lees before being bottled, then another year in the bottle. |
| Colour | Straw yellow in color with golden highlights. |
| Aroma | In the nose, there is an intriguing medley of peaches and apricots, sage and thyme, and green bell peppers. |
| Taste | In the mouth, freshness and fruitiness make a delightful marriage. The wine is structured and well-balanced, with a silky texture, good body, and a long finish. |
| Match | It is perfect combined with blue-veined cheese of medium aging, grilled fish, vegetable-based meals in general, as for example risotto with asparagus, peppers or spices like mint or sage. |
| Bottle size | 0,750 l – 1,5 l – 3,0 l |