



RUSSIZ SUPERIORE

IGT HORUS



Appellation	IGT VENEZIA GIULIA
Production Area	Russiz Superiore, located in the municipality Capriva del Friuli in the Collio Doc. Elevation: from 80 to 200 meters above sea level.
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 harvesting the grapes are separated from the stalks. The juice and the pulp then undergo a cold maceration at controlled temperature for few hours followed by a light pressing which allows the separation of the grape skins. Fermentation takes place in oak casks for 30 days.
Aging	The wine is aged for approximately 36 months on the lees and at least one year in the bottle.
Colour	Deep yellow with shades of gold.
Aroma	It has an intense and pleasant bouquet that gives way to hints of chestnut, honey, quince conserve on an apricot base.
Taste	Its taste includes sweet notes that confirm the fragrances perceived on the nose and which are completed by sensations reminiscent of dry apricot and candied fruits. The wine is full-flavoured with a creamy texture and a long, very persistent finish.
Bottle size	0,375 l