



RUSSIZ SUPERIORE

ROSSO RISERVA DEGLI ORZONI



Name	The Orzoni's were one of the noble families who owned the estate Russiz Superiore between 1558 and 1770. Even during this early period of cultivating vines for wine they had already identified a parcel of land particularly suitable for red wine production. This parcel was indicated in the old cadastral maps compiled in the eighteenth century during the reign of Maria Theresa of Austria and then completed by the administration under Napoleon.
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 Sauvignon, Merlot, 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 punched down on a regular basis to extract their varietal flavors and aromas.
Aging	Refinement took place in small oak casks for a period of two years. After bottling the wine received an additional period of ageing for approximately twelve months in the cellar.
Colour	It has a deep ruby-red colour with impenetrable shades of purple.
Aroma	The bouquet is elegant and complex. Red currants and blackberries mingle with hints of delicate spices and balsamic undertones.
Taste	It is remarkably powerful and balanced on the palate and does not disappoint the expectations presented on the nose. A good long and persistent finish. Perfect with red and white meat and also with all kinds of wild game.
Bottle size	0,750 l – 1,5 l – 0,750 l