



RUSSIZ SUPERIORE

VERDUZZO FRIULANO



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.
Grape Varietals	Verduzzo Friulano
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 followed by a light pressing which allows the separation of the grape skins. Fermentation takes place in stainless steel vats.
Aging	The wine is aged for approximately 12 months on the lees and at least one year in the bottle.
Colour	Deep yellow with shades of amber.
Aroma	It has an intense and pleasant bouquet that gives way to hints of honey and quince conserve, and apricot on a buttery base.
Taste	Its taste includes sweet notes that confirm the fragrances perceived on the nose and which are completed by sensations reminiscent of marrons glacés. The wine has a silky body with a creamy texture and a long, very persistent finish.
Match	Perfect with every kind of dessert and cheese.
Bottle size	0,50 l