



RUSSIZ SUPERIORE

COLLIO PINOT GRIGIO

Denomination	Doc Collio
Production Area	Russiz Superiore-Capriva del Friuli
Grape Varietals	100% Pinot Grigio This varietal arrived in Italy's Piedmont region in the early nineteenth century, eventually being planted throughout northern Italy. Pinot grigio 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. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water
Vine Training System	Guyot
Average harvest time	Third week of September
Harvest	Hand Picking
Average yield per plant	1.2 kg
Winemaking	After destemming, the juice and pulp underwent cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Approximately 15% of the must fermented in oak barrels and 85% fermented in stainless steel vats
Aging	The wine aged on the lees for eight months and then in the bottle.
Colour	Golden yellow in colour 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.
Bottle size	1.5l - 0.750l

