



RUSSIZ SUPERIORE

COLLIO SAUVIGNON

Appellation	Doc Collio
Production area	Russiz Superiore, located in the municipality Capriva del Friuli. Elevation: 80 meters / 262 feet above sea level.
Grape varieties	100% 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. 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	Mid September (5% mid October)
Harvest	Hand picking
Average yield per plant	0.8 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.
Colour	Straw yellow in color with green tints
Aroma	The nose is an intriguing marriage of pink grapefruit, green peppers, and fresh sage.
Taste	The wine has a well-structured, silky body and fills the mouth with crisp, fresh citrus—lemons and grapefruit—and lingers long on the palate.
Best served with	all fish-based dishes, excellent with lobster and scampi. Delicate with herb risottos and first course dishes.
Size of bottle	1.5l - 0.750l

