



RUSSIZ SUPERIORE

COLLIO PINOT BIANCO RISERVA



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	Pinot Bianco. Cultivated in Collio since the second half of 1800.
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 harvest, the grapes, including the 5% overripe grapes, were separated from the stems. The juice and pulp then underwent a cold maceration at controlled temperatures, followed by gentle pressing to separate the grapes from the skin. The fermentation and maturation took place in oak barrels.
Aging	The wine aged on the lees for approximately 3 years before bottling, then another year in the bottle.
Colour	Deep straw yellow with gold and green highlights.
Aroma	The wine has an elegant, sweet bouquet of ripe apples and apple blossoms with a whiff of just-baked bread.
Taste	In the mouth, its crisp fruitiness is balanced with a pleasant softness and warm, lingering finish.
Bottle size	0,750 l – 1,5 l – 3 l