



RUSSIZ SUPERIORE

IGT HORUS



Name	Its name evokes the precious Gold and echoes Horus, the Egyptian solar Dionysian god.
Appellation	IGT Venezia Giulia
Production Area	Russiz Superiore, located in the municipality Capriva del Friuli in the Collio Doc. Elevation: 80 meters (263 feet) above sea level.
Grape Varietals	90% Picolit, 5% Sauvignon, 5% Tocai 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. 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.
Plant Yield	Before grape drying: 0.4 kg
Harvest	All hand picked at the end of October (natural drying in the vineyards). The grapes are laid well far-between in crates and then put to further drying in the cellar for 3 up to 5 weeks thus generating a loss of weight of 30%.
Winemaking	After harvesting the grapes are separated from the stalks. The juice and the pulp then undergo a cold maceration at controlled temperature for few hours followed by a light pressing which allows the separation of the grape skins. Fermentation takes place in oak casks for 30 days.
Aging	The wine is aged for approximately 36 months on the lees and at least one year in the bottle.
Tasting Note	Deep yellow with shades of gold. It has an intense and pleasant bouquet that gives way to hints of chestnut, honey, quince conserve on a apricot base. Its taste includes sweet notes that confirm the fragrances perceived on the nose and which are completed by sensations reminiscent of dry apricot and candied fruits. The wine is full-flavoured with a creamy texture and a long, very persistent finish.
Alcohol	13 %
Residual sugar	10 % in weight
Total acidity	4.8 grams/liter
Bottle sizes	0.375 l