



RUSSIZ SUPERIORE

COLLIO PINOT GRIGIO



Appellation	DOC Collio
Production Area	Russiz Superiore, located in the Capriva del Friuli municipality in the Collio DOC. Elevation: 80 meters (263 feet) above sea level.
Grape Varietals	100 % Pinot Grigio. It 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 the surface, producing little erosion and preventing standing water.
Vine Training System	Guyot
Plant Yield	About 1.2 kilograms per plant.
Harvest	All hand picked in the second week of September.
Winemaking	After harvest, the 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 skin from the grapes. Approximately 15% of the must was fermented in oak barrels and the remaining 85% fermented in stainless steel vats.
Aging	The wine aged on the lees for eight months and a minimum of one month in the bottle.
Tasting Note	Golden yellow in color with glimmers of copper. The nose has pronounced aromas of ripe apples and pears with a whiff of broom. In the mouth, a citrus-apple fruitiness plays off a crisp acidity that lingers on the palate.
Alcohol	13.5 %
Residual sugar	2 grams/liter
Total acidity	5.3 grams/liter
Bottle sizes	750 ml - 1.5 liters