



## RUSSIZ SUPERIORE

### COLLIO PINOT BIANCO



<b>Appellation</b>	DOC Collio
<b>Production Area</b>	Russiz Superiore, located in the municipality Capriva del Friuli in the Collio Doc. Elevation: from 80 to 200 meters above sea level.
<b>Grape Varietals</b>	Pinot bianco. Cultivate in Collio since the second half of 1800.
<b>Type of Soil</b>	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.
<b>Vine Training System</b>	Guyot
<b>Harvest</b>	All hand picked
<b>Winemaking</b>	After destemming, the juice and pulp underwent cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. The must thus obtained fermented in stainless steel vats.
<b>Aging</b>	The wine aged on the lees for six months and then in the bottle.
<b>Colour</b>	Straw yellow in colour with greenish nuances.
<b>Aroma</b>	An intense nose, the fruity and floral tones combine in a wonderful union.
<b>Taste</b>	In its silkness aromas of mature peaches, apple and white fleshed fruits, wild flowers and broom can be detected. In the mouth rich and fleshy gustatory sensations abound.
<b>Bottle size</b>	0,75 l – 1,5 l