

RUSSIZ SUPERIORE



COLLIO CABERNET FRANC

APPELLATION
DOC Collio

PRODUCTION AREA
Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

GRAPE VARIETY
Cabernet Franc

TYPE OF SOIL
The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM
Guyot

HARVEST
All hand picked

VINIFICATION
After destemming, the must and pulp undergo maceration in temperature-controlled stainless steel tanks for a variable period depending on the year. The wine refines for twelve months in oak barrels and then six more months in the bottle.

CHARACTERISTICS
Deep ruby-red color. The nose is complex and fruity, with fruity and vegetal hints. Pronounced hints of red berry fruit - as black cherry, blackberry and blackcurrant - and of green pepper. In the mouth it is rich and pleasant, with a good balance between freshness and silkiness.

BOTTLE SIZE
0,75 l – 1,5 l

