

**RUSSIZ SUPERIORE**



## COLLIO PINOT GRIGIO

**APPELLATION**  
DOC Collio

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

**GRAPE VARIETY**  
Pinot Grigio

**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 a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. Approximately 15% of the must ferments in oak barrels and the remaining 85% in stainless steel vats. The wine thus obtained ages for eight months on the lees and then some more months in the bottle.

**CHARACTERISTICS**  
Golden yellow color with copper hues. Pronounced hints of white pulped fruits, as apple and pear, and broom. In the mouth it is elegant and fruity, full-bodied and well-structured with a pleasant balance between acidity and sapidity. Long finish.

**BOTTLE SIZE**  
0,750 l – 1,5 l

