



RUSSIZ SUPERIORE

RUSSIZ SUPERIORE CABERNET FRANC COLLIO DOC



PRODUCER PROFILE

Winery Owner(s):

Ilaria Felluga

Winemaker:

Ilaria Felluga

Winery Founded:

1967

Region:

Friuli-venezia giulia

WINE STORY

Russiz Superiore makes this wine from 100% Cabernet Franc, the second most planted red grape variety of Friuli Venezia Giulia (after Merlot). Proximity to the Alps and the sea, which send cooling afternoon breezes over the vineyards after a warm day of sun, create the ideal situation for producing complex, well-structured wines that are very ageworthy.

VINEYARDS & VINIFICATION

| | |
|---------------------------------|--|
| VINEYARD LOCATION: | Russiz Superiore estate in the commune of Capriva del Friuli (province of Gorizia) |
| ELEVATION: | 80 meters |
| SOILS: | Layers of sandstone, limestone, and clay |
| TRAINING SYSTEM: | Guyot |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | Mostly 20-50 years |
| YIELD: | Approx. 5,400 kg per hectare |
| GRAPES: | 100% Cabernet Franc |
| TYPE OF YEAST: | Selected native and cultured |
| FERMENTATION: | Cold maceration on the skins after destemming |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes |
| FILTRATION: | Cross-flow (tangenziale) |
| AGING CONTAINER: | French oak barriques |
| AGING TIME: | 12 months |
| BOTTLE AGING TIME: | Approximately 6 months |
| PRODUCTION: | 25,000 bottles per year |
| VEGAN: | No |

TECHNICAL DATA

| | | | |
|------------------------|---------|-----------------------|-----------|
| ALCOHOL: | 14% | TOTAL ACIDITY: | 5 g/l |
| RESIDUAL SUGAR: | 2-3 g/l | EXTRACT: | 20-22 g/l |