



RUSSIZ SUPERIORE

RUSSIZ SUPERIORE "COL DISÔRE" COLLIO DOC BIANCO



PRODUCER PROFILE

Winery Owner(s):

Ilaria Felluga

Winemaker:

Ilaria Felluga

Winery Founded:

1967

Region:

Friuli-venezia giulia

WINE STORY

Collio's hilly terrain is well known for producing excellent white wines. This estate-grown Collio Bianco is a blend of four important white grape varieties of the area: Friulano, Pinot Bianco, Ribolla Gialla, and Sauvignon Blanc. The wine is aged for 2 years, including a year on the lees. The wine's name means Upper Hill in Friulano dialect. During Napoleon's reign, the hamlet of Russiz was divided in two parts, with the higher section taking the name Russiz Disôre, or Russiz Superiore in Italian.

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. 4,800 kg per hectare
GRAPES:	40% Pinot Bianco, 35% Friulano, 15% Sauvignon Blanc, 10% Ribolla Gialla
TYPE OF YEAST:	Selected native and cultured
FERMENTATION:	Late harvest of a small portion of grapes; cold maceration on the skins after destemming
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Partial
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	Partly in fermentation casks, partly in stainless steel
AGING TIME:	Approx. 12 months on the lees
BOTTLE AGING TIME:	1 year
PRODUCTION:	7,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	4 g/l
RESIDUAL SUGAR:	3 g/l	EXTRACT:	20-22 g/l