



RUSSIZ SUPERIORE

RUSSIZ SUPERIORE PINOT BIANCO COLLIO DOC RISERVA



PRODUCER PROFILE

Winery Owner(s):

Roberto Felluga

Winemaker:

Alessandro Sandrin and Roberto
Felluga

Winery Founded:

1967

Region:

Friuli-venezia giulia

WINE STORY

The Russiz Superiore Pinot Bianco Riserva is aged for 3 years on the lees before release, developing considerable complexity. The wine is made from 100% barrel-fermented Pinot Bianco.

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:	100% Pinot Bianco
TYPE OF YEAST:	Selected native and cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	500-liter oak barrels
AGING TIME:	Approximately 3 years on the lees
BOTTLE AGING TIME:	12 months
PRODUCTION:	3,000-3,500 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	20-22 g/l