



RUSSIZ SUPERIORE

RUSSIZ SUPERIORE SAUVIGNON COLLIO DOC RISERVA



PRODUCER PROFILE

Winery Owner(s):

Ilaria Felluga

Winemaker:

Alessandro Sandrin and Ilaria
Felluga

Winery Founded:

1967

Region:

Friuli-venezia giulia

WINE STORY

The Russiz Superiore Sauvignon Riserva is aged for an unusually long time before release over 4 years, including 3 years on the lees so it is much richer and more complex than the average white wine. The wine is made from 100% Sauvignon Blanc, of which almost a third is barrel fermented.

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% Sauvignon Blanc
TYPE OF YEAST:	Selected native and cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Partial
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	Approximately 3 years on the lees
BOTTLE AGING TIME:	1 year
PRODUCTION:	4,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	20-22 g/l