



**RUSSIZ SUPERIORE**

# RUSSIZ SUPERIORE SAUVIGNON 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 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

<b>VINEYARD LOCATION:</b>	Russiz Superiore estate in the commune of Capriva del Friuli (province of Gorizia)
<b>ELEVATION:</b>	80 meters
<b>SOILS:</b>	Layers of sandstone, limestone, and clay
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	Mostly 20-50 years
<b>YIELD:</b>	Approx. 4,800 kg per hectare
<b>GRAPES:</b>	100% Sauvignon Blanc
<b>TYPE OF YEAST:</b>	Selected native and cultured
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Partial
<b>FILTRATION:</b>	Cross-flow (tangenziale)
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	Approximately 3 years on the lees
<b>BOTTLE AGING TIME:</b>	1 year
<b>PRODUCTION:</b>	4,000 bottles per year
<b>VEGAN:</b>	No

## TECHNICAL DATA

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