

# RUSSIZ SUPERIORE SAUVIGNON COLLIO DOC RISERVA



# PRODUCER PROFILE

Winery Owner(s):
Ilaria Felluga
Winemaker:
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**

(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  FERMENTATION: 5% of grapes late-harvested; cold maceration on the skins after destemming  SECOND FERMENTATION: N/A  MALOLACTIC FERMENTATION: Partial  FILTRATION: Cross-flow (tangenziale)  AGING CONTAINER: Stainless-steel tanks	VINEYARD LOCATION:	Russiz Superiore estate in the commune of Capriva del Friuli	
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	AGING CONTAINER:	Stainless-steel tanks	
AGING TIME: Approximately 3 years on the lees	AGING TIME:	Approximately 3 years on the lees	
BOTTLE AGING TIME: 1 year	BOTTLE AGING TIME:	1 year	
PRODUCTION: 4,000 bottles per year	PRODUCTION:	4,000 bottles per year	
VEGAN: No	VEGAN:	No	

## **TECHNICAL DATA**

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

