



Fondazione

VILLA RUSSIZ

GRAF DE LA TOUR 2011

- Appellation: Collio D.O.C.
- Grape variety: 100% Merlot
- Vineyard location: 25-year-old vineyards on a south-facing hillside
- Soil composition: Marl
- Density/training: 4,500-7,000 vines/hectare (1,820-2,835 vines/acre) with runner system training
- Viticulture: Sustainable
- Harvest: September 20-29
- Winemaking: Perfectly ripened grapes are hand-harvested. The bunches are quickly carried to the cellar where grapes are destemmed and let to ferment and macerate for 20 days. After racking, the wines is matured in 225-liter (60-gallon) French oak casks for 20-24 months. It is then blended in stainless-steel vats and finally matures for 10 months in the bottle.
- Alcohol: 14.5%
- Total acidity: 4.7g/L
- Tasting notes: Intense ruby-red. Broad and mouth-filling on the palate with rich, soft tannins and great intensity of flavor.
- Food pairings: A fine accompaniment for haute cuisine meat dishes, white and red meat roasts, poultry, and furred or feathered game.
- Production: 5,500 750ml bottles



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