



Fondazione

VILLA RUSSIZ

GRÄFIN DE LA TOUR 2011

- Appellation: Collio D.O.C.
- Grape variety: 100% Chardonnay
- Vineyard location: In the vicinity of the winery on south-facing slopes
- Soil composition: Marl
- Density/training: 5,500 vines/hectare (2,225 vines/acre); Guyot trained
- Viticulture: Sustainable
- Harvest: September 6
- Winemaking: Perfectly ripened grapes are hand-harvested during the chilly early hours of the day. The bunches are then quickly carried to the cellar where they are gently pressed. The first must is pumped into 225-liter (60-gallon) small oak casks for 8 months. It is then blended in stainless-steel vats and finally matures for 12 months in the bottles.
- Alcohol: 15%
- Total acidity: 5.7g/L
- Tasting notes: Golden yellow with slight green tints at the edges and ripe apple, vanilla and citrus aromas, very well-integrated on the nose; balanced, complex and powerful on the palate.
- Food pairings: Rich first courses, both fish and meat, and white-meat main courses
- Production: 5,200 750ml bottles



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