



Fondazione

VILLA RUSSIZ

FRIULANO 2014

- Appellation: Collio D.O.C.
- Grape variety: 100% Friulano
- Vineyard location: On hills in the vicinity of the winery, on mainly south-facing slopes
- Soil composition: Marl; "ponca" clay with limestone
- Density/training: 4,500-5,000 vines/hectare (1,820-2,025 vines/acre); arched cane and Guyot trained
- Viticulture: Sustainable
- Harvest: September 17
- 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 temperature controlled stainless steel vats. The wine is kept on its lees for at least 6 months before bottling, 8 months after harvest.
- Alcohol: 13%
- Total acidity: 5.5g/L
- Tasting notes: Pale straw with greenish tints and a characteristic note of bitter almonds on the nose; delicate and refined, soft and round (with slightly lower acidity than the other whites in the range).
- Food pairings: Hors d'oeuvres, first courses including pasta and risotto; fish, in particular shellfish
- Production: 25,000 750ml bottles
- Aging potential: 5+ years



WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | St. Helena, California | www.wilsondaniels.com