



Fondazione

# VILLA RUSSIZ

## PINOT BIANCO 2014

- Appellation: Collio D.O.C.
- Grape variety: 100% Pinot Bianco
- Vineyard location: In the vicinity of the winery, on different slopes, mainly south-facing
- Soil composition: Marl
- Density/training: 4,500-5,000 vines/hectare (1,820-2,025 vines/acre); arched cane and Guyot trained
- Viticulture: Sustainable
- Harvest: September 30
- 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: 13.5%
- Total acidity: 5.8g/L
- Tasting notes: Straw-yellow color; delicate on the nose with nuances of fruit and flowers and very evident notes of Golden Delicious apples.
- Food pairings: Ideal for appetizers or a buffet; also fish and vegetable first courses
- Production: 11,500 750ml bottles



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