



Fondazione

VILLA RUSSIZ

SAUVIGNON 2014

- Appellation: Collio D.O.C.
- Grape variety: 100% Sauvignon
- Vineyard location: In the vicinity of the winery, on hillsides facing south and northeast
- 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 9-15
- 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: 6.0g/L
- Tasting notes: Greenish straw-yellow color with delicate aromatics; exotic fresh fruit, pineapple, peach and sage aromas; a wine with an elegant and velvety taste, full bodied and easy to drink.
- Food pairings: Ham appetizers, light fish dishes
- Production: 39,000 750ml bottles



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