



Fondazione

VILLA RUSSIZ

SAUVIGNON DE LA TOUR 2014

- Appellation: Collio D.O.C.
- Grape variety: 100% Sauvignon
- Vineyard location: On the crown of a hill in front of the winery, facing primarily northeast and southeast
- Soil composition: Marl
- Density/training: 5,500 vines/hectare (2,225 vines/acre); arched cane and Guyot trained
- Viticulture: Sustainable
- Harvest: September 20
- 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 7 months before bottling, 9 months after harvest.
- Alcohol: 13.5%
- Total acidity: 5.8g/L
- Tasting notes: Greenish straw-yellow color; pronounced yet delicate aromas of peach, white pasta, lilac, grapefruit, tomato leaf and passion fruit; wine characterized by a full body but at the same time velvety and elegant; intended for aging.
- Food pairings: Appetizers, intense and aromatic first courses; ideal for fish dishes and shellfish
- Production: 4,000 750ml bottles



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