



Fondazione

VILLA RUSSIZ



2015 PINOT GRIGIO, COLLIO DOC

ESTATE VINEYARDS

Appellation:	Collio DOC
Grape Variety:	100% Pinot Grigio.
Vineyard Location:	Vineyards located on various hillsides in the vicinity of the winery facing south, east and west.
Soil Composition:	Marl; "ponca" clay with limestone
Density:	4,500-5,000 vines/hectare (1,820-2,025 vines/acre)
Training:	Arched cane and Guyot trained
Harvest:	September 1-9, 2015.

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 8 months before bottling, 8-9 months after harvest.

Alcohol:	13%
Total acidity:	5.3%

TASTING NOTES

Straw yellow, elegant and refined on the nose with complex fruit aromas. Mature wines have a bouquet of toasted almonds and straw.

FOOD PAIRINGS

Ideal for appetizers, buffet, fish and vegetables first courses.

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