



Fondazione

VILLA RUSSIZ



2016 RIBOLLA GIALLA COLLIO DOC

ESTATE VINEYARDS

Appellation:	Collio DOC
Grape variety:	100% Ribolla Gialla
Vineyard location:	Terraced hillside estate vineyards between 230 and 600 feet above sea level facing southeast and southwest
Vine age:	20-40 years old
Soil composition:	Sandstone and marl locally known as "ponca"
Training:	Spurred cordon
Density:	1,820-2,025 vines/acre
Viticulture:	Sustainable
Harvest notes:	Mild growing season with moderate temperatures from spring through summer. Dry conditions continued with very little rain. This gave way to perfect quality in grape maturation up the harvest date of September 25.

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 moved into temperature controlled stainless steel vats for 9 months. The wine is kept on its lees for at least 8 months before bottling.

Alcohol:	12.5%
Total acidity:	5.7 g/L
pH:	3.32
Residual sugar:	1.1 g/L

TASTING NOTES

Pale straw yellow in color with a tint of green. An inviting bouquet of aromas with notes of acacia, oak wood and tropical fruit. Vibrant mouthfeel on the palate.

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