



Fondazione

VILLA RUSSIZ



2012 GRÄFIN DE LA TOUR CHARDONNAY COLLIO DOC

ESTATE VINEYARDS

Appellation:	Collio DOC
Grape variety:	100% Chardonnay
Vineyard location:	Sourced from an estate single vineyard selection with south facing exposure. One of the highest vineyard locations in all of the Collio DOC appellation. The high elevation allows the grapes to have a slow maceration and balanced acidity.
Elevation:	459–656 feet above sea level
Vine age:	25–30 years old
Soil composition:	Sandstone and marl locally known as “ponca”
Density:	1,822 vines/acre
Training:	Single-arched cane
Viticulture:	Sustainable
Harvest notes:	An unusually hot and dry summer created optimal weather conditions. This gave way to perfect quality in grape maturation up to the harvest date of September 20.

WINEMAKING

Perfectly ripened grapes are hand-harvested during the chilly early hours of the day. The bunches are then quickly moved to the cellar where they are gently pressed. The first must is pumped into 255/500L (67/132 gallons) small oak casks for 12 months. It is then blended in stainless-steel vats and finally matures for 12 months in bottle.

Alcohol:	14%
Total acidity:	5.5 g/L
pH:	3.4
Residual sugar:	1.1 g/L

TASTING NOTES

Golden yellow with slight green tints at the edges. Vanilla, apricot, honey and butter aromas, very well-integrated on the nose; balanced, complex and powerful on the palate.

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Saint Helena, California | wilsondaniels.com