



Fondazione

VILLA RUSSIZ



2018 SAUVIGNON COLLIO DOC

ESTATE VINEYARDS

Appellation:	Collio DOC
Grape variety:	100% Sauvignon
Vineyard location:	Terraced hillside estate vineyards between 230 and 600 feet above sea level facing south and northwest
Vine age:	20 to 50 years old
Soil composition:	Sandstone and marl locally known as "ponca"
Density:	1,820-2,025 vines/acre
Training:	Single-arched cane
Viticulture:	Sustainable
Harvest:	August 17

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, 8-9 months after harvest.

Alcohol:	13.0%
Total acidity:	5.3 g/L

TASTING NOTES

Greenish straw yellow with delicate and aromatic aromas. Exotic fresh fruit — pineapple, peach and sage. A wine with elegant and velvety taste, full bodied and easy to drink.

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