



Fondazione

VILLA RUSSIZ



2017 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 south
Vine age:	20 – 40 years old
Soil composition:	Sandstone and marl locally known as "ponca"
Training:	Spurred cordon
Density:	4500 – 5000 vines/ha (1800 – 2200 vines/acre)
Viticulture:	Sustainable
Harvest Date:	September 21–22, 2017

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. The wine is kept on its lees for at least 6-7 months before bottling.

Alcohol:	12.5%
Total acidity:	5.81 g/L
pH:	3.35
Residual sugar:	0.30 g/L

TASTING NOTES

Pale straw with greenish tints. Attractive. Welcoming to the nose with notes of acacia, oak wood and tropical fruit.

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