

RUSSIZ SUPERIORE "COL DISÔRE" COLLIO DOC BIANCO



PRODUCER PROFILE

Winery Owner(s):
Ilaria Felluga
Winemaker:
Ilaria Felluga
Winery Founded:
1967
Region:

Friuli-venezia giulia

WINE STORY

Collio's hilly terrain is well known for producing excellent white wines. This estate-grown Collio Bianco is a blend of four important white grape varieties of the area: Friulano, Pinot Bianco, Ribolla Gialla, and Sauvignon Blanc. The wine is aged for 2 years, including a year on the lees. The wine's name means Upper Hill in Friulano dialect. During Napoleon's reign, the hamlet of Russiz was divided in two parts, with the higher section taking the name Russiz Disôre, or Russiz Superiore in Italian.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Russiz Superiore estate in the commune of Capriva del Friuli	
	(province of Gorizia)	
ELEVATION:	80 meters	
SOILS:	Layers of sandstone, limestone, and clay	
TRAINING SYSTEM:	Guyot	
FARMING PRACTICES:	Sustainable	
AGE OF VINES:	Mostly 20-50 years	
YIELD:	Approx. 4,800 kg per hectare	
GRAPES:	40% Pinot Bianco, 35% Friulano, 15% Sauvignon Blanc, 10% Ribolla	
	Gialla	
TYPE OF YEAST:	Selected native and cultured	
FERMENTATION:	Late harvest of a small portion of grapes; cold maceration on the	
	skins after destemming	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Partial	
FILTRATION:	Cross-flow (tangenziale)	
AGING CONTAINER:	Partly in fermentation casks, partly in stainless steel	
AGING TIME:	Approx. 12 months on the lees	
BOTTLE AGING TIME:	1 year	
PRODUCTION:	7,000 bottles per year	
VEGAN:	No	

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	4 g/l
RESIDUAL SUGAR:	3 g/l	EXTRACT:	20-22 g/l

