



Fondazione

# VILLA RUSSIZ

## RIBOLLA GIALLA 2014

Appellation: Collio D.O.C.

Grape variety: 100% Ribolla Gialla (This varietal is believed to have come to Friuli from Slovenia, next door to Collio.)

Vineyard location: On the hillsides facing south

Soil composition: Marl

Density/training: 4,500-5,000 vines/hectare (1,820-2,025 vines/acre); arched cane and Guyot trained

Viticulture: Sustainable

Harvest: September 24

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 pumped into temperature-controlled stainless-steel vats. The wine is kept on its lees for at least 6 months before bottling, 8 months after harvest.

Alcohol: 12%

Total acidity: 6.2g/L

Tasting notes: Attractive pale straw color with greenish tints; welcoming nose with notes of acacia, oak wood and tropical fruit.

Food pairings: First courses, cream soups and fish in sauce

Production: 27,000 750ml bottles



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