



Fondazione

VILLA RUSSIZ



2015 SAUVIGNON

ESTATE VINEYARDS

Appellation:	Collio DOC
Grape Variety:	100% Sauvignon
Vineyard Location:	Vineyards located in the vicinity of the winery, on hillsides facing south and north-east.
Soil Composition:	Marl; "ponca" clay with limestone.
Density:	4,500-5,000 vines/hectare (1,820-2,025 vines/acre).
Training:	Arched cane and Guyot trained.
Harvest:	September 2-11, 2015.

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 8 months before bottling, 8-9 months after harvest.

Alcohol:	13.5%
Total acidity:	5.6%

TASTING NOTES

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

FOOD PAIRINGS

Ham appetizers, light fish dishes.

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