



Fondazione

VILLA RUSSIZ



2016 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 southeast and southwest
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 notes:	Mild growing season with moderate temperatures from spring through summer. Dry conditions continued into late summer and early fall with very little rain. This gave way to perfect quality in grape maturation up to the harvest dates of August 25-September 10.

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.

Alcohol:	13.5%
Total acidity:	5.6 g/L
pH:	3.36
Residual sugar:	1.1 g/L

TASTING NOTES

Greenish straw yellow in color. The delicate, aromatic nose has aromas of exotic fresh fruits, such as pineapple and peach with hints of sage. The full bodied palate is elegant, velvety and easy to drink.

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