



Fondazione

# VILLA RUSSIZ



## 2017 FRIULANO, COLLIO DOC

### ESTATE VINEYARDS

Appellation:	Collio DOC
Grape varieties:	100% Friulano
Vineyard location:	On hills in the vicinity of the winery, on mainly south-facing slopes
Vine age:	22 years old, on average
Soil composition:	Marl; "ponca" clay with limestone
Density:	4500 – 5000 vines/ha (1800 – 2200 vines/acre)
Training:	Arched cane and Guyot trained
Viticulture:	Sustainable
Harvest Date:	September 9–10, 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 pumped into temperature controlled stainless steel vats. The wine is kept on its lees for at least 6-7 months before bottling.

Alcohol:	13.0%
Total acidity:	4.95 g/L
pH:	3.43 g/L
Residual sugar:	1.10 g/L

### TASTING NOTES

Pale straw with greenish tints, with a strong round flavor, and characteristic notes of almonds and chamomile flowers. Has a slightly lower acidity than the other white wines in this range.

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