



Fondazione

VILLA RUSSIZ



2015 PINOT BIANCO, COLLIO DOC

ESTATE VINEYARDS

Appellation:	Collio DOC
Grape Variety:	100% Pinot Bianco.
Vineyard Location:	Vineyards located in the vicinity of the winery, on different slopes, mainly facing south.
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 17, 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:	14%
Total acidity:	5.2 g/L

TASTING NOTES

Straw yellow, delicate on the nose with nuances of fruit and flowers and very evident note of Golden Delicious apples.

FOOD PAIRINGS

Ideal for appetizers, buffet, fish and vegetables first courses.

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