

2021 Russiz Superiore, Collio Bianco Col Disore



Country: Italy

Region: Friuli-Venezia Giulia

Sub-Region: Collio

Grapes: Grape Pinot Bianco 40 ; Grape Friulano 35 ; Grape Sauvignon Blanc 15 ; Grape Ribolla Gialla 10

Tasting Note:

An elegant bouquet of acacia flowers and grapefruit with pleasant vegetal and sweet undertones. A play between savoriness and freshness leads to a long, warm finish with almond undertones.

Winemaking:

Fermentation took place in oak barrels. The wine aged on the lees for about 12 months and was bottle -aged one year.

Vineyard :

Guyot.

Food matching:

Aged cheeses, first courses with vegetables and fish, grilled fish.

Unique Selling Point:

Blend made with some of the most iconic varieties of the winery, it one of the best expressions of Collio Doc.

Code K8386121	Practice Yes
Product STILL	Acidity 5.25 g/L
Residual Sugar 1 g/L	pH Level 3.46
Organic No	ABV 13.50 %
Biodynamic No	Closure Agglomerate Cork
Egg / Milk No	Bottle Size 75cl



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