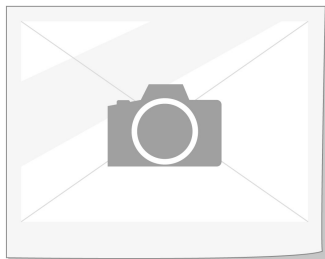


# 2021 Russiz Superiore, Collio Bianco Col Disore



**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.

<b>Code</b> K8387821	<b>Practice</b> Yes
<b>Product</b> STILL	<b>Acidity</b> 5.25 g/L
<b>Residual Sugar</b> 1 g/L	<b>pH Level</b> 3.46
<b>Organic</b> No	<b>ABV</b> 13.50 %
<b>Biodynamic</b> No	<b>Closure</b> Agglomerate Cork
<b>Egg / Milk</b> No	<b>Bottle Size</b> 150cl



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