

Russolo Cabernet Sauvignon Ronco Calaj

Growing area:	San Quirino, comune in the province of Pordenone, Friuli Venezia Giulia region.
Vineyard location:	Ronco Calaj, this is the main and also the most extensive operational vineyard.
Soil type:	Wide flat area consisting of the alluvial fan of the Cellina River. This is a thick alluvium layer of sediment made up of limestone and dolomite created by glacial melt-water, at the foot of the Dolomiti Friulane Mountains.
Climate type:	In San Quirino the climate is temperate warm, with harsh winters and hot summers. Significant rainfall, distributed over 94 days a year, results in 1.362 mm of precipitation. The average solar energy is 1,373 Kw/h per square meter and the average temperature over the course of a year is 19.5 °C. July, the hottest month, has an average low of 16°C and an average high of 29.7 °C.
Grape variety:	Single varietal Cabernet Sauvignon from Isv-F-V 5 and Isv-F-V 6 clones.
Vineyard information:	Vineyard with NNW-SSE exposure. Density of 4,450 plants/hectare with average planting space of 2.25 x 1.00. Training system: Guyot. Average Yield 65 hl/ha. Vineyard at 98 meters above sea level.
Wine-making:	The grapes are selected and handpicked, and after slight pressing, are left to macerate in stainless steel tanks for 5-8 days, during which ongoing operations take place to completely remove noble polyphenols from the skin. In the course of the maceration, in addition to alcoholic fermentation, the process of malolactic fermentation also takes place. The temperature of the maceration is deliberately kept low so as not to lose the fruity notes. The aging of the wine, up until bottling, takes place in stainless steel tanks at a constant temperature.
Tasting notes:	Wine of a red color with violet reflections. Intense, elegant and pleasantly fruity aroma. Pleasant vegetal notes, typical of Cabernet that alternates with fruity flavors. On the palate it is full in flavor, well structured.
Best served with:	Wine for cold meats of haute cuisine. Excellent with roasted red or white meats or medium aged cheeses.
Tips for use:	Ideal serving temperature, 16 – 18 °C. Wine preferably served in a wide glass filled to the mouth.
Analytical data:	Alcohol content 12.5 - 13% Total acidity 4.5 - 5.5 g/l pH 3.60 - 3.75 Residual sugar content 3.0 - 4.0 g/l

