

Russolo Sauvignon Ronco Calaj

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Sauvignon

Exposure of the vineyards:

North/North West - South/South East

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

First half of September

Fermentation temperature:

18/20°Celsius

Duration of fermentation:

7/10 days

Organoleptic notes:

Straw yellow colour not to intense. Important, typical aroma reminiscent of yellow flowers, sage, mint, pepper or tomato leaves; once the right maturity is reached, there are also notes of fruit such as peach and apricot. Wine with good structure and acidity.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

98 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Not carried out

Bottling period:

Starting from the spring following the harvest

Pairings:

An aperitif wine to be paired with spicy first courses, creams and soups, medium-aged cheese and prosciutto. Ideal serving temperature of 10-12 °C.