

# Russolo Sesan

**Denomination:**

Trevenuezie I.G.T. Bianco

**Vine:**

Semi aromatic Blend

**Exposure of the vineyards:**

North/North West - South/South East

**Growing system:**

Guyot/Cappuccina

**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:**

September

**Fermentation temperature:**

13/16°Celsius depending on the cultivar

**Duration of fermentation:**

7/10 days

**Organoleptic notes:**

Straw yellow wine. The clearly present bouquet recalls white-fleshed fruit where apple stands out. A fresh, but well balanced. An excellent harmony between nose and palate.

**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:**

Excellent with first courses such as pasta and risotto; it goes well with delicate fish dishes. An excellent aperitif, a wine to accompany a meal and ready to be served. Ideal serving temperature of 10-12° C.