



RUSSOLO

Russolo Sauvignon Ronco Calaj

Growing area:	San Quirino, comune in the province of Pordenone, Friuli Venezia Giulia region. Ronco Calaj, this is the main and also the most extensive operational vineyard
Vineyard location:	Wide flat area consisting of the alluvial fan of the Cellina River.
Soil type:	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 Sauvignon Blanc. R3, Entav 108, Entav 297, Entav 317 clones and planting by French Massal selection.
Vineyard information:	Vineyard with NNW-SSE exposure. Density of 5,500 plants/hectare with average planting space of 2.25 x 0.80. Training system: Guyot. Average Yield 55/60 hl/ha. Vineyard at 98 meters above sea level.
Wine-making:	The grapes are handpicked, after soft pressing (0.20/0.40 Atm) with pneumatic presses, "alternative" static decantation of the must and inoculation of selected yeasts, they are brought to fermentation at a controlled temperature (18 – 20 °C). The fermentation takes place partly in stainless steel tanks, with ongoing management of the fermentative dynamics. At the end of the fermentation, the wine is kept on fine lees until bottling.
Tasting notes:	Not overly intense straw yellow color. Noteworthy, typical aroma, reminiscent of yellow flowers, sage, mint, pepper or tomato leaf; at the right maturity, there are also notes of fruit such as peaches and apricots. A wine with good structure and acidity.
Best served with:	A wine for an aperitif and to accompany spicy first courses, creams and soups, middle-aged cheeses and cured ham.
Tips for use:	Ideal serving temperature, 10 – 12 °C. Wine preferably served in a large glass.
Analytical data:	Alcohol content 12.5 - 13% Total acidity 5.9 - 6.5 g/l pH 3.30 - 3.4 Residual sugar content 3 - 3.3 g/l

