



Fondazione

VILLA RUSSIZ



*Dedicated to*

ELVINE AND THEODOR DE LA TOUR AND THEIR BEAUTIFUL LOVE STORY,  
TO THEIR DESCENDANTS WHO CONTINUE TO GROW UP IN THE GREAT VILLA RUSSIZ STATELY HOME,  
TO THOSE WHO DEDICATE GREAT ENERGY DOING GOOD AND TO THOSE WHO CONTINUE  
TO APPRECIATE OUR WINES, DELICIOUS AMBASSADORS OF A UNIQUE AND SINGULAR LAND.

**Fondazione Villa Russiz**



## A THOUSAND REASONS TO CHOOSE EXCELLENCE. PLUS ONE.

THE HISTORY OF VILLA RUSSIZ STORY TELLS MANY  
FASCINATING STORIES, AND THEY ARE ALL STORIES OF LOVE.

**The profound love of the two founders**, the Baroness Elvine Ritter de Záhony and the Count Theodor De La Tour, challenging and overturning the conventions of the time.

**The love of Theodor for a place and a territory**, Russiz and the Collio district around Gorizia, which express an extraordinary natural vocation for wine-growing, responding to the hard work people have invested in them by producing wines with unmatched aromas and flavours.

**The charitable love for underprivileged children**, which has characterized since the very beginning Elvine's work, with the creation of care and educational structures; and which today, after more than a century, continues to characterize the heart and ethical direction of the activities of Fondazione Villa Russiz.

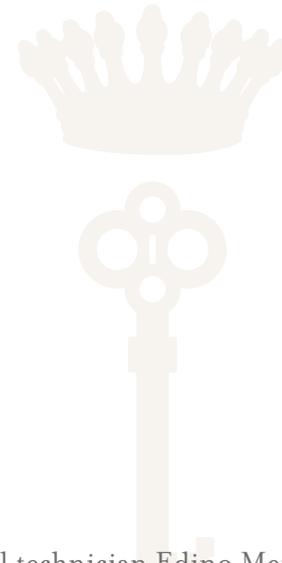


## THE HISTORY

1868 is the year when Elvine Ritter de Záhony, protestant, married Theodor Karl Leopold Anton De La Tour Voivrè, member of an ancient noble French Catholic family. Her father Julius Hektor Ritter de Záhony gave the new couple his large estate in Russiz, amidst the gentle slopes of the Collio district near Gorizia.

Theodor, an expert agrarian and wine-grower, knew how to take advantage of the great potential of a territory with a particular vocation for wine-making: he conducted innovative studies and developed pioneering methods such as introduction of French vine varietals. Legend has it that the Count brought in the French cuttings in big bouquets of flowers to give to his wife. Theodor laid solid foundations for the growth of Villa Russiz as an advanced wine-making estate: his wines were sampled by the royal families of Europe and the court of the Tsars.

During the First World War, Villa Russiz was transformed into a military hospital just behind the Italian front lines. Here Countess Adele Cerruti worked for the red cross in the hospital. At the end of the war, Adele used her prestige and acquaintances to obtain the transfer of the institute and the estate to Italy, and contributed to the reconstruction of the estate following the destruction of war.



Since 1954 the agricultural technician Edino Menotti took over management of the estate. He began the patient task of reorganising the vineyards and the winery, with the support of the entire community of Capriva del Friuli. On November 28, 1964 Villa Russiz joined the new-born Consorzio Collio producers' association, which obtained DOC status in 1968.

In 1989, was created the Cru line dedicated to Theodor De La Tour. In 2002, Gambero Rosso awarded the Gräfin de La Tour as the Best White Wine of Italy. The same year, the company received the medal of Cangrande della Scala at Vinitaly as Azienda Benemerita D'Italia. Always alongside the great international wines of French origin, it promotes the native wines of our territories and satisfies new trends with simply elegant products of balanced drinkability.

In 2010, was created Les Enfants, a fresh blend, perfect for the aperitif. In 2011, was created a barrique-aged Sauvignon. Thus was born the Limited Edition Sauvignon Bleu, only in exceptional vintages. Over 300 prizes and awards have been won by the winery at national and international level, demonstrating the high quality level of the wines produced.

The history of Villa Russiz is a story of love, not only for the earth and its fruits. Today Fondazione Villa Russiz manages the property and estate, investing the proceeds in the Family Home.



## TERRITORY

The Collio district is a wedge at the extreme north-eastern corner of the region of Friuli Venezia Giulia, including the hills north of the province of Gorizia, up to the border with Slovenia.

The climate is gentle and temperate, because the cold wind of the North is mitigated by the Julian Alps and intertwined with the sea breezes from the nearby Adriatic: the result is a truly unique microclimate that gives the area its extraordinary vocation for wine-growing.



### *The “ponca”*

The Collio DOC district, with about 1500 hectares of vineyards, has come to be synonymous with outstanding wines the world over.

What makes the Collio district truly unusual is the unique composition of the subsoil (known as “**ponca**”) characterised by the presence of a sedimentary complex particularly rich in minerals - “Flyschn” - formed of deep sedimentary layers of sandstone and marls of ancient origin, dating back to the Eocene, generated by the rising ocean floor.

With a very high, alkaline pH, “ponca” soil abounds in calcium carbonate, which acts as an adhesive for the sediment, primarily siliceous in nature.

Once calcium carbonate is dissolved in the soil, it is easily absorbed by the roots of the grapevine, influencing the mineral content and organic qualities of the fruit, thus producing the aromatic qualities of the grape and giving the wine its flavour.

In the Collio DOC area vines are planted on gently rolling hills at altitudes of 100 to 350 metres: their excellent exposure and temperature excursions between day and night create the ideal conditions for perfect ripening of grapes with intense aromas.





Fondazione Villa Russiz's estate extends over 45 hectares of Collio DOC vineyards set between gently rolling hills and steep terraces. The vines are planted in privileged positions, identified by founder Theodor De La Tour.

Today, the patient, scrupulous task of the enologist and wine-growers of Villa Russiz requires achievement of just the right balance to safeguard and underline the specific features that make each individual variety outstanding.

The grower's wisdom is thus enhanced by governing the exposure of the land planted with grape vines, adapting cultivation techniques in response to changing trends in the climate and microclimate, and imposing a rigorous cultivation method with a maximum of 4,500 to 6,000 plants: wisdom requiring hard work and dedication every day, making Collio DOC and IGT Venezia Giulia wines, setting the standard for quality the world over.



## WINES

Villa Russiz wines are an expression of love.  
A love permeating vineyards, reflected in the sensitivity  
and skill of those who work there.

A heritage of excellence from the first sip.

This on-going search for excellence has become  
Villa Russiz's mission, taking on the responsibility  
for faithfully expressing the land in the wine and  
obtaining a wine that pleases both connoisseurs  
and inexperienced consumers.



**WHITE  
WINES**

*Classic*

*Pinot Bianco  
Pinot Grigio  
Chardonnay  
Sauvignon  
Les Enfants*

*Native*

*Friulano  
Malvasia  
Ribolla Gialla  
Maisha*

*Sparkling*

*Theodoro  
LibeAmour*



## WHITES

### *Classic*

## PINOT BIANCO

### **Denomination**

DOC Collio

### **Grape Variety**

Pinot Bianco

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are gently pressed.

Bottled 8-9 months after harvest.

### **Tasting notes**

Straw yellow, delicate on the nose with nuances of fruit and flowers. Very evident note of Golden Delicious apples.

### **Food and wine pairings**

Perfect with simple seafood dishes, raw seafood appetisers, shellfish prepared without elaborate sauces, and light first courses such as soup, risotto or pasta with delicately flavoured sauce. Very popular as an aperitif.



## WHITES

### *Classic*

## PINOT GRIGIO

### **Denomination**

DOC Collio

### **Grape Variety**

Pinot Grigio

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are gently pressed.

Bottled 8-9 months after harvest.

### **Tasting notes**

Straw yellow color, elegant and refined on the nose with complex fruit aromas. Mature wines have a fruity bouquet, especially of peach and pear. Evident notes of wildflowers.

### **Food and wine pairings**

The ideal accompaniment for meals, particularly fish dishes, raw tuna and salmon, shellfish appetisers, and light first courses with plain sauces.

Irreplaceable with Cjarsons della Carnia, traditional local potato ravioli.

Very popular as an aperitif.



## WHITES

### *Classic*

## SAUVIGNON

### **Denomination**

DOC Collio

### **Grape Variety**

Sauvignon

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are gently pressed. Bottled 8-9 months after harvest.

### **Tasting notes**

Greenish straw yellow with delicate and aromatic aromas.

Exotic fresh fruit like pineapple, peach and sage.

A wine with elegant and velvety taste, full bodied and easy to drink.

### **Food and wine pairings**

Excellent with pasta served with light vegetable sauces, gazpacho, seafood dishes such as Boreto alla Gradese, octopus or tuna carpaccio, more complex gastronomic preparations made with crustaceans, and cheeses.

Excellent served with vegetarian dishes and with ethnic recipes.



## WHITES

### *Classic*

## CHARDONNAY

### **Denomination**

DOC Collio

### **Grape Variety**

Chardonnay

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day.

The bunches are gently pressed. Bottled 8-9 months after harvest.

### **Tasting notes**

Yellow in color, the wine has a delicate bouquet with hints of crust of bread,

slightly fruity, reminiscent of the golden apple. Well-balance taste.

### **Food and wine pairings**

Excellent as an aperitif; also goes perfectly with seafood first courses, soups, white meat, crustaceans, shellfish, and cheeses, especially young cheeses.



## WHITES

### *Classic*

## LES ENFANTS

**Denomination**  
IGT of VENEZIA GIULIA

**Grape Variety**  
Blend of Pinot Grigio, Chardonnay,  
and Sauvignon.

**Winemaking**  
Harvested by hand. Soft press of whole grapes followed by fermentation  
in temperature controller stainless steel vats. The wines are blended after fermentation.  
Bottled 8-9 months after harvest.

**Tasting notes**  
Pinot Grigio gives the fruity fragrance of peach and pear, Chardonnay gives a slightly  
fruity fragrance of golden apple; and Sauvignon completes it with a fine bouquet  
leaving persistent notes of white peach.

**Food and wine pairings**  
A fine aperitif, it goes well with fried seafood, soup or broth;  
outstanding with simple fish dishes.



## WHITES

### *Native*

## FRIULANO

### **Denomination**

DOC Collio

### **Grape Variety**

Friulano

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are then quickly carried to the cellar where they are gently pressed.

Bottled 8-9 months after harvest.

### **Tasting notes**

Pale straw with greenish tints. Strong and round taste, with a characteristic note of bitter almonds, chamomile and wildflowers.

Slightly lower acidity than the other whites in the range.

### **Food and wine pairings**

Perfect with Prosciutto di S. Daniele, splendid with vegetables, particularly in spring: asparagus, nettles, hops, and campion, in a risotto or openfaced omelette.

Also goes very well with crustaceans such as mantis shrimp, shrimp, scampi and lobster, having sufficient mineral content to underline their flavour.



## WHITES

### *Native*

## MALVASIA

**Denomination**  
DOC Collio

**Grape Variety**  
Malvasia Istriana

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day.  
The bunches are gently pressed. Bottled 8-9 months after harvest.

### **Tasting notes**

Pale straw with green highlights. Broad and aromatic bouquet;  
evident notes of white flowers and spices, especially rose and black pepper.  
Minerality at taste is amazing.

### **Food and wine pairings**

Perfect served with mushrooms, either as an appetiser, with pasta or in soup,  
it also goes very well with Regina di San Daniele smoked rainbow trout and  
with certain cheese dishes, such as pumpkin gnocchi with smoked ricotta.



## WHITES

*Native*

### RIBOLLA GIALLA

**Denomination**

DOC Collio

**Grape Variety**

Ribolla Gialla

**Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The grapes are destemmed and macerate at cold temperature for 1-2 days. Bottled 8-9 months after harvest.

**Tasting notes**

Pale straw with greenish tints. Attractive. Welcoming nose with notes of acacia and oak wood.

**Food and wine pairings**

Goes magnificently with dried seafood, vegetables, dried in batter, and flans, with flavourful cheeses and seafood dishes made with tomato.



## WHITES

### *Native*

## MAISHA WHITE COLLIO FROM NATIVE GRAPES

### **Denomination**

DOC Collio

### **Grape Variety**

Malvasia, Friulano, Ribolla Gialla

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day.

The bunches are gently pressed. Bottled 8-9 months after harvest.

Aged in bottle for 12 months.

### **Tasting notes**

Straw-yellow colour, creamy and enchanting with typical flavour of almond, wild herbs, with a slightly less acidic tone than the other wines.

### **Food and wine pairings**

Perfect with Prosciutto di S. Daniele; also goes well with spring herbs such as hops, hop buds, or campion, served in first courses or open-faced omelette.

Also suitable for serving with crustaceans, as it has sufficient mineral content to underline their flavour.



## WHITES *Sparkling*

### THEODORO “BRUT NATURE”

#### **Denomination**

V.S.Q. Classic Method

#### **Grape Variety**

Chardonnay

#### **Winemaking**

After harvesting the grapes are briefly softly pressed, extracting only the first-press must. This is followed by yeast inoculation. After fermenting, the wine is racked off and aged in steel vats until the spring.

#### **Tasting notes**

Straw yellow colour with a good intensity, and a fine and extremely persistent mousse. There are clear notes of breadcrust, hay and fruit, ranging from white flesh to exotic fragrances. It has a dry, delicately acidic flavour, with a robust but harmonic structure.

#### **Food and wine pairings**

Its elegant character makes it a suitable wine for toasting important occasions. Excellent paired with raw fish and spicy first course dishes. Wonderful with acidic fresh fruit.



## WHITES *Sparkling*

### *LibeAmour* CHARMAT METHOD BRUT

#### **Denomination**

V.S.Q. Ribolla Gialla

#### **Grape Variety**

Ribolla Gialla

#### **Winemaking**

After harvesting, the grapes are briefly cold macerated for approximately 10 hours.

This is followed by pressing and subsequent yeast inoculation.

After fermenting, the wine is racked off and left to age for several months in steel vats for second fermentation.

#### **Tasting notes**

An elegant and vibrant wine. Bright straw yellow colour with a fine, plentiful mousse.

A clean, delicate bouquet that recalls wisteria, white flowers and tropical notes.

It has a fresh acidity in the mouth, with an extremely well-balanced sugar content.

It has a persistent and pleasant finish.

#### **Food and wine pairings**

Its harmonious freshness makes it a wine suitable for many different times of the day.

From aperitifs to dinner, it is perfect paired with fish dishes, including raw fish.



**RED  
WINES**

*Merlot*  
*Cabernet Sauvignon*  
*Pinot Nero*  
*Les Enfants*



## REDS

### MERLOT

**Denomination**

DOC Collio

**Grape Variety**

Merlot

**Winemaking**

Perfectly ripened grapes are hand harvested. Grapes are destemmed and let to ferment and macerate for 15 days. After racking the wines is matured in French oak casks for 12-15 months. It is then blended in stainless steel vats and finally matures for 5 months in the bottle.

**Tasting notes**

Bright ruby shade; balanced, soft and richly textured. Slightly vegetal with notes of tobacco both on the nose and the palate, it develops a rich bouquet when aged.

**Food and wine pairings**

It goes well with roast white meats such as baby chicken and red meats such as roast beef; ideal with traditional boiled meats and stews.



## REDS

### CABERNET SAUVIGNON

#### **Denomination**

DOC Collio

#### **Grape Variety**

Cabernet Sauvignon

#### **Winemaking**

Perfectly ripened grapes are hand harvested. Grapes are destemmed and let to ferment and macerate for 15 days. After racking the wine is matured in French oak casks for 12-15 months. It is then blended in stainless steel vats and finally matures for 5 months in the bottle.

#### **Tasting notes**

Intense ruby red, high in tannins and acidity. Spiced when young, but ages exceptionally well, becoming rich, intense and elegant.

#### **Food and wine pairings**

Barbecues and grilled meats, pork fillet with fruit sauce (plum or apple), first courses with rich, full-bodied sauces.



## REDS

### PINOT NERO

**Denomination**

DOC Collio

**Grape Variety**

Pinot Nero

**Winemaking**

The grapes are hand harvested, separated from the stalk and let to ferment and macerate for about 15 days. After racking the wines is matured in French oak casks for 12 months and finally for 3 months in the bottle.

**Tasting notes**

Light red colour, the wine has a raspberry bouquet when young and becoming noble and refined when aged.

**Food and wine pairings**

It goes with ethnic dishes of Chinese cuisine with ginger and Sichuan pepper, spicy Indian cuisine, recipes with chilli peppers and seasoned meats.



## REDS

### LES ENFANTS

**Denomination**  
IGT of VENEZIA GIULIA

**Grape Variety**  
Blend of Merlot and Cabernet Sauvignon

**Winemaking**  
The grapes are hand harvested and, after arriving in the cellar, they are destemmed and let to ferment and macerate for 10 days. After racking, one part of the wines matures in big casks, the second part in stainless steel vats.

**Tasting notes**  
The distinctive notes of Merlot, Cabernet Sauvignon are fruity, spiced and softly vegetal flavours. Pleasing and enjoyable to the taste.

**Food and wine pairings**  
Salami, beef tartare and carpaccio, spit-roasted chicken.

A photograph of a wine cellar with rows of wooden barrels on both sides, receding into the distance under a stone archway. In the center, a dark silhouette of a wine bottle is overlaid, containing white text. The barrels have metal hoops and some have labels, including one with a crest and the word 'VITIS'.

CRU  
WINES

*Sauvignon Bleu*  
*Sauvignon De La Tour*  
*Gräfin De La Tour*  
*Défi De La Tour*  
*Graf De La Tour*



CRU

## SAUVIGNON BLEU

### Denomination

DOC Collio

### Grape Variety

Sauvignon

### Winemaking

When fully ripe, the grapes are hand picked in the coolest hours of the morning.

They quickly reach the cellar, where the whole grapes are lightly pressed.

The perun must produced is first decanted and then collected for fermentation and aging in oak barrels for around 18 months. Then is blended in stainless steel tanks and remains for at least 4 months, before being bottled. The course finishes with an aging of 8 months in bottle.

### Tasting notes

Refined and trembling to the nose with typical smell of Sauvignon Blanc, white flesh peach, white flowers and light tomatoes leaf. It is an exciting wine to the palate, strong mineral taste, freshness, savoury is well coordinated by the skilful use of wood that does not mask the characteristics of the varietal but rather exalts, and is right in the after taste that can be perceived sharply the notes of this classic varietal, leaving in mouth flavours and sensations very persistent.

### Food and wine pairings

Sushi, elaborate dishes made with fatty fish such as tuna or salmon, dried salt cod.



CRU

## SAUVIGNON DE LA TOUR

### **Denomination**

DOC Collio

### **Grape Variety**

Sauvignon

### **Winemaking**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day and gently pressed. Bottled 9 months after harvest.

### **Tasting notes**

Greenish straw yellow, intense and delicate aromas of white flesh peach, lilac, grapefruit, passion fruit and exotic fruit in general. Wine characterized by a full body but at the same time velvety and elegant. Intended for ageing.

### **Food and wine pairings**

It goes well with appetizers, risotto with aromatic herbs, boldly flavoured and aromatic first courses, elaborate, rich seafood dishes, crustaceans in flavourful dishes, dried salt cod.



CRU

## GRÄFIN DE LA TOUR

### Denomination

DOC Collio

### Grape Variety

Chardonnay

### Winemaking

The grapes are hand harvested during the chilly early hours of the day and are gently pressed.

The first must is pumped into 225 and 500 lt small oak casks for 12 months.

It is then blended in stainless steel vat for an year and finally matures for 12 months in the bottles.

### Tasting notes

Golden yellow with slight yellow tints at the edges and ripe apple, vanilla and citrus aromas very well integrated on the nose.

Balanced, complex and powerful on the palate.

### Food and wine pairings

Excellent as an aperitif with quality medium-aged cheeses and fragrant cured meats, perfect to accompany structured first courses, hearty soups such as seafood chowder, refined cuts of white meat, possibly grilled, and fish.



CRU

## DEFI DE LA TOUR

### **Denomination**

DOC Collio

### **Grape Variety**

Cabernet Sauvignon

### **Winemaking**

Perfectly ripened grapes are hand harvested.

The bunches are quickly carried to the cellar where grapes are destemmed and let to ferment and macerate for 20 days. After racking the wines is matured in French oak casks for 35-36 months and finally matures for 10 months in the bottle.

### **Tasting notes**

Intense ruby red tending to violet. On the nose black pepper and particular notes evoking ink. The distinctive spicy flavour is matched by the intense corresponding aromas. Rich of noble and fine tannins.

### **Food and wine pairings**

Perfect with noble cuts of grilled meat, wild game, truffles.

A prestigious wine also perfect for sipping alone.



CRU

## GRAF DE LA TOUR

### **Denomination**

D.O.C Collio

### **Grape Variety**

Merlot

### **Winemaking**

Perfectly ripened grapes are hand harvested.

The bunches are quickly carried to the cellar where grapes are destemmed and let to ferment and macerate for 20 days. After racking the wines is matured in 225 lt French oak casks for about 24 months.

It finally matures for 10 months in the bottle.

### **Tasting notes**

Intense ruby red. Broad and mouth-filling on the palate.

This wine has a wide bouquet, ranging from red fruits (blackcurrant and cherries) to dark chocolate, tobacco with a light noble tone of herbs. Full-bodied, round and with a great intensity of flavour. Rich of noble and fine tannins.

### **Food and wine pairings**

Perfect with roast noble cuts of red or white meat and with wild game.

Also excellent drunk alone or with 70% cocoa bitter chocolate.

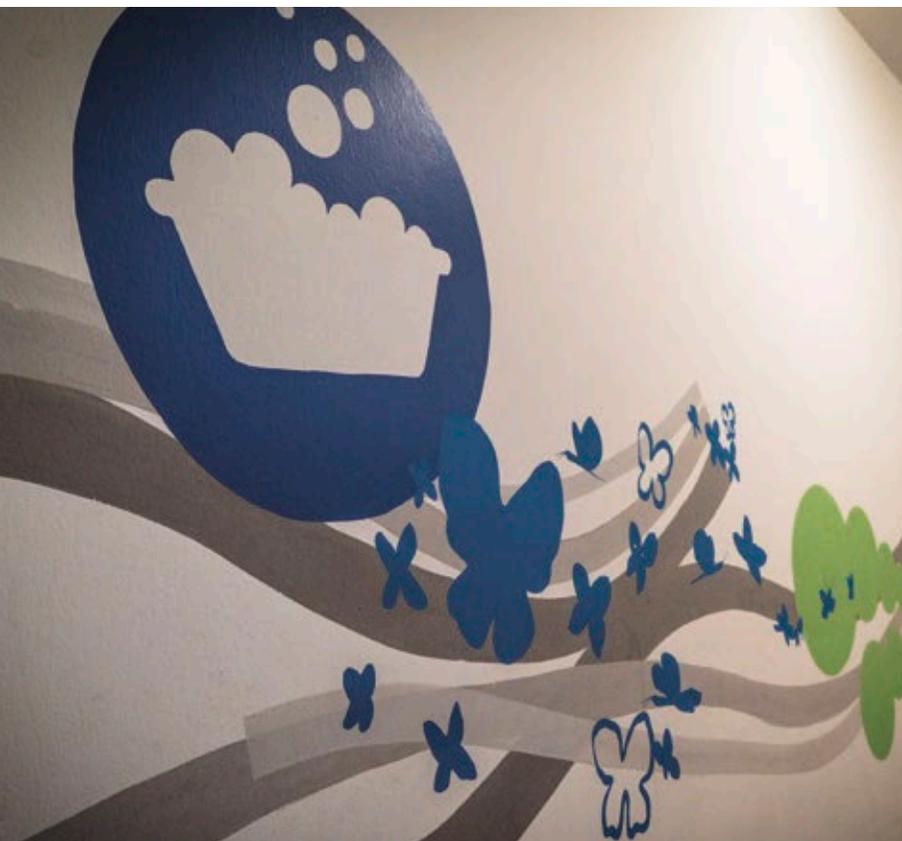


## FAMILY HOME

Fondazione Villa Russiz welcomes underaged in difficulty in Casa Elvine. A familiar hospitality and the educational proposal have, as their point of departure, the concrete situation of the underaged hosts and the development of their educational project according with the territorial social services and the competent health authorities.

A project started in 1894 thanks to Elvine, who established Russiz, **an evangelic school in favor of the poorest, admitting catholic girls too**, in times when elementary school was just for boys. The profound personal commitment of Elvine is recognized in the following years, in which the scholastic, social and helpful activities were expanded giving birth to a frobelian nursery, an evening school, a music school and a reading room.

When Elvine died in 1916, during World War, Villa Russiz became lazaret and military hospital just behind the Italian front. Here operated as a red cross nurse **Countess Adele Cerruti**, who assumed this place as her personal life mission: she made a decisive contribution to the reconstruction of the estate after the war destruction while continuing Elvine's ethical and charity work.



On February 21st 1926, Elvine's last wills were recognized from the Kingdom of Italy and Villa Russiz was named Charitable Trust, with the approbation in 1928 of the statute of the "Regina margherita" orphanage. Countess Adele Cerruti directed with great dedication the orphanage, since her death in 1945, after which the institute became the Istituto Orfane di Guerra "A. Cerruti".

On June 25<sup>th</sup> 1974, from Charitable Trust it became I.P.A.B (Public Institute of Assistance and Charity with the name of Istituto "A. Cerruti - Villa Russiz" and, from 2009 Villa Russiz took on the legal configuration of non-profit foundation: but, besides any formal denomination, the institute has never registered any kind of interruption in her work of receiving, serving and educate disadvantage children.

A work, since 2012, is realized in the construction of the new Family House - "Casa Elvine" - a splendid structure covering 5 square meters. It accommodates 16 minors, in an environment equipped with every comfort and spaces dedicated to training and recreation.



Fondazione

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