



CRU

SAUVIGNON DE LA TOUR 2021



Denomination:	V.Q.P.R.D. Collio
Grape variety:	100% Sauvignon
Vineyard location:	Selected vineyards located on the crown of a hill in front of the winery. Mainly north - east facing on marl soils.
Density of planting:	5,500 vines / ha. arched cane and guyot trained.
Harvest:	25 th September 2021
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. The first must is pumped into temperature controlled stainless steel vats. The wine is kept on its lees for at least 10 months before bottling, 9 months after harvest.
Abv:	15.5°
Total acidity:	5.4%
Tasting notes:	Greenish straw yellow, intense and delicate aromas of peach, white pasta, lilac, grapefruit, tomato leaf and passion fruit. Wine characterized by a full body but at the same time velvety and elegant. Intended for ageing.
Food matches:	Ideal for appetizers, risotto with aromatic herbs, strong flavored first courses, rich fish courses, and flavored crustaceans and codfish.
Production 2021:	4,500 bottles



Fondazione

VILLA RUSSIZ