CUZZIOLGRANDIVINI

Russolo

Italy - Friuli Venezia Giulia - San Quirino (PN)



CHARDONNAY RONCO CALAJ IGT

100% Chardonnay

Production area: San Quirino (PN) - Friuli Venezia Giulia
Terrain: area pianeggiante costituita dal conoide di deiezione del torrente Cellina. Si tratta di uno spesso materasso di sedimenti alluvionali di natura calcareo-dolomitica di origine fluvioglaciale, posto ai piedi delle Dolomiti
Harvest: manual
Vinification: Soft pressing of grapes (0.20 Atm) using vacuum presses. The resulting musts are cleaned by dynamic decantation. Following inoculation of selected yeasts, fermentation is initiated at controlled temperature (14-16°C) with continuous management of fermentation dynamics
Refinement: at the end of fermentation, the cuvée is created, which remains resting on the noble lees until bottling
Color: straw yellow
Fragrance: the bouquet is fine, slightly aromatic with notes of apple and acacia flowers that blend well with hints of vanilla
Flavor: Dry, fresh and with good structure. Particularly pleasing is the creaminess it acquires in the course of fermentation, in harmony with the fruity aromatic notes
Alcoholic Grade: 12,5% vol

RUSSOLO
SAN QUIRINO



Ownership/Founders Russolo / Iginio family and Sonia Russolo
Start of Activity 1974
Vitiviniculture Traditional
Hectares 17
Bottles produced 170.000

For over a century, the history of Russolo family has played a key role in the enology of western Friuli. The business started in 1974, when Iginio and his wife Sonia gave life to their project. The first turning point occurred in 1990, when they bought the vineyards in San Quirino. In 2000 the new wine cellar was built and the business permanently moved to the “terre magre” (poor lands). From some years now, the siblings Antonella and Rino took the lead of the winery and with the support of their parents, they focused on fresh, mineral and fragrant wines. The terroir of San Quirino is located in the north-western Friuli, close to the Friulian Dolomites. Here, the microclimate is influenced by a strong temperature range, since there are no hills as barrier between mountains and the plateau. The big quantity of pebbles in the soil guarantees a great minerality to the wines. This terroir is expertly interpreted by Russolo both in white and red wines (especially in Pinot Noir), confirming the winery as the best performer in the area.