CUZZIOLGRANDIVINI

Russolo

Italy - Friuli Venezia Giulia - San Quirino (PN)



RUSSOLO
SAN QUIRINO

SESAN IGT WHITE

Müller-Thurgau, Pinot Grigio, 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 carried out with oxygen-compensated vacuum presses and direct innoculation of selected yeasts
Refinement: Temperature-controlled fermentation between 12 and 14°C
Color: straw yellow
Fragrance: Well-present bouquet, reminiscent of white-fleshed fruit
Flavor: fresh, but well balanced
Alcoholic Grade: 12,5% vol

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.