

Russolo Blanc Braida Antica

Denomination:

Trevenuezie I.G.T. Bianco

Vine:

Blend of varieties of white grapes grown on the farm

Exposure of the vineyards:

Mainly North/North West - South/South East

Growing system:

Guyot/Cappuccina

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

September

Fermentation temperature:

13/18°Celsius depending on the cultivar

Duration of fermentation:

7/10 days

Organoleptic notes:

Clear straw yellow colour. Explosion of yellow fruits, from peach to pineapple, and at times of ripening apricot. Notes of jasmine and lime accompany the first smell, followed by white spices such as white pepper and a little ginger. It enters the mouth with nice freshness and finishes very dry. The right persistence reveals an agile and low-alcohol drink.



Location of the vineyards:

San Quirino - Friuli - Italy

Altitude of the vineyards:

From 98 to 140 meters above sea level

Plant density:

4.600/5.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Not carried out

Bottling period:

Starting from the spring following the harvest

Pairings:

Wine to drink as an aperitif or accompanied with slightly fatty and very fragrant dishes. Ideal serving temperature of 10-12° C.