

Russolo Doi Raps

Denomination:

Tre Venezia I.G.T.

Vine:

Blend of varieties harvested at the end of the harvest period

Exposure of the vineyards:

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:

First half of October

Fermentation temperature:

14/16°Celsius

Duration of fermentation:

7/10 days

Organoleptic notes:

White wine with a deep straw yellow colour. An intense aroma, warm notes that suggest very ripe fruit. With a pleasant fullness and roundness. It is a wine where the right acidity is well masked by the elegant body. A game of balance that makes this wine pleasantly unique.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

98 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

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

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Not carried out

Bottling period:

About a year after the harvest

Pairings:

Excellent if paired with shellfish dishes or refined fresh cheese. Due to its important taste characteristics, it is well suited to use as an aperitif. Good paired with medium aged cheese. Ideal serving temperature of 12-14° C.