



BRAIDA ANTICA BLANC

Friuli Venezia-Giulia, Italy

Russolo

www.russolo.it

Method & Production

A field blend of estate-grown white grape varieties, vinified with precision to preserve their purity and character. Fermentation takes place in temperature-controlled stainless steel tanks using carefully selected yeasts, with no maceration to maintain freshness and clarity. The wine is then aged on the lees for a period of six to twelve months in stainless steel, allowing for enhanced texture and complexity. Prior to release, it undergoes a further three weeks of refinement in the bottle, ensuring optimal balance and expression.

Tasting Notes

Pale straw-yellow in color, this wine presents an exuberant aromatic profile, dominated by a medley of yellow fruits, ranging from ripe peach and pineapple to subtle hints of apricot at peak maturity. The bouquet is elegantly framed by floral notes of jasmine and zesty lime, gradually giving way to delicate white spices, including white pepper and a touch of ginger. On the palate, it opens with vibrant freshness, leading to a crisp, bone-dry finish. Its well-balanced persistence underscores a light, agile character, making for an effortlessly drinkable experience.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RU0124	Braida Antica Blanc	Müller Thurgau Ribolla Gialla Friulano Sauvignon Blanc Chardonnay Pinot Grigio	2024	12.5%	Cork	6x0.75lt	No	No	No	No