

BRAIDA ANTICA NERI

Friuli-Venezia Giulia, Italy

Russolo

www.russolo.it

Method & Production

A field blend of estate-grown red 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 five to seven days maceration. Malolactic fermentation also in the same tank. 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

A wine of excellent consistency. The aromatic profile is elegantly composed, featuring medium-ripe red fruits such as blueberries and blackberries, with occasional hints of raspberry. Floral nuances of violets and roses further enhance its complexity. Subtle ferrous undertones and a touch of blood orange. On the palate, it has great freshness, and a ripe juicy profilem, with well-polished tannins that contribute to a smooth and lingering finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
RU0225	Braida Antica Neri	Pinot Nero Refosco Cabernet Sauvignon Merlot	2025	12.5%	Cork	6x0.75lt	No	No	No	No