



DOI RAPS

Friuli-Venezia Giulia, Italy

Russolo



www.russolo.it

Method & Production

The grapes are harvested, de-stemmed and go through a short maceration in contact with the skins at controlled temperature. After macerating the grapes are pressed using a vacuum press and inoculation using selected yeasts. Fermentation takes place in stainless steel tanks at controlled temperature. Once the fermentation process is completed, the wine ages on the fine lees for 11 to 18 months.

Tasting Notes

Straw-yellow color. Intense, warm and full of ripe fruit. Pleasantly full-bodied and well-rounded with an elegant structure.

Food Matching

Excellent as an aperitif or pair with shellfish, chicken or aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RU0624	Doi Raps	Pinot Bianco Pinot Grigio Sauvignon Blanc	2024	12.5%	Cork	6x0.75lt	No	No	Yes	No