


# 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 a pressed using a vacuum press and inoculation using selected yeasts. Fermentation takes place in stainless steel tanks at controlled temperaure. 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 |
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| **White Wine** | | | | | | | | | | |
| RU0624 | Doi Raps | Pinot Bianco<br>Pinot Grigio<br>Sauvignon Blanc | 2024 | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |