



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 |