



## BRAIDA ANTICA NERI

Friuli Venezia-Giulia, Italy

Russolo

[www.russolo.it](http://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 profile, 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
<b>Red Wine</b>										
RU0214	Braida Antica Neri	Pinot Nero Refosco Cabernet Sauvignon Merlot	2024	12.5%	Cork	6x0.75lt	No	No	No	No