

Russolo Neri Braida Antica

Denomination:

Trevezie I.G.T. Rosso

Vine:

Blend of red grape varieties grown on the farm

Exposure of the vineyards:

Mainly North/North West - South/South East

Growing system:

Guyot/Cappuccina

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

End of September/beginning of October

Fermentation temperature:

18/24°Celsius depending on the cultivar

Duration of fermentation:

5/8 days

Organoleptic notes:

Wine with impenetrable transparency in the glass, clear ruby in the centre and shades of garnet on the sides. Excellent consistency. Medium-ripe red fruits such as blueberries and blackberries, occasionally raspberries, violets and roses can also be detected. The ferrous and blood orange notes recall the presence of a hint of Pinot Noir. Properly tannic, with a tidy softness. With a remarkable freshness but well supported by glycerine notes. At the centre of the tongue it gives soft and well-smoothed tannins.



Location of the vineyards:

San Quirino - Friuli - Italy

Altitude of the vineyards:

From 98 to 140 meters above sea level

Plant density:

4.600/5.500 vines per hectare

Type of soil:

Flat area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Contextual to alcoholic fermentation

Bottling period:

Starting from the spring following the harvest

Pairings:

Definitely an easy to drink wine with a dry finish. To be paired with slightly succulent dishes such as red soups or boiled meat to make its taste sublime. Ideal serving temperature of 18-20° C.