

# Brut RN



The peculiarity of this Vintage, identified by the abbreviation RN, represent the "Riserva", aged at least 36 months, of the "Nobile" Bombino Bianco grape, indigenous grape of the Capitanata that d'Arappi has successfully experimented as a base wine suitable for being made sparkling with the classic method.

The technique of the first fermentation in wood gives to the RN a sparkling gold color, a rich aroma of ripe fruit and a hint of vanilla. The taste sensations are savory, full and complex.

**Denomination:** IGP Daunia Bombino Bianco

**Grapes:** Bombino bianco.

**Harvest period:** early September. First fermentation in 300 liter oak barrels with stay on the noble lees until January. The vinification in barrel with lees's suspension during aging, reduces the typical acidity of the Bombino Bianco to enrich it and give it greater roundness

**Aging on the lees:** at least 36 months

**Riddling after disgorgement:** about three months

**Dosage:** 6 g / l

**Color:** clear and crystalline golden, with subtle perlage and beautiful verve.

**Bouquet:** Intense and enveloping elegance, with tones of butter pastry that blend with a strong fruit of anans and banana and a hint of vanilla.

**Taste:** full, complex and dynamic, with an unforgettable taste pleasure. Perfect interpretation of d'Arappi style that enhances the characteristics of the vintage.

**Vintage on the market:** 2019

## Awards

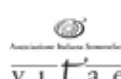


  
2022 ★★★★★  
2021 ★★★★★  
2020 ★★★★★

  
2020  2018   
  
2020

  
2022   
2021   
2020   
2019 

 2021 

 2022 **VINO SLOW**  
2018 **VINO SLOW**

 2019   
2018 

 2018 