

BIDOLI

DAL 1924



Cabernet

A deep ruby-red wine with purple highlights. The bouquet is intense, with a distinctive aroma of flint and herbaceous nuances. Excellent structure and long finish with intense, smooth tannins.



Friuli, Italia.

Appellation: Friuli DOC Grave



Cabernet



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



It starts with a maceration of the grapes of about 10-12 days at a temperature of 28-30° C maximum. During this period some reassembling and delestage are made to increase extract and colour. As soon as possible the malolactic fermentation is carried out.



Refining in stainless steel tanks and then in the bottle.



It could be served with red and fat meats, savoury roasts, chicken, rabbit and semi-aged cheeses.



From 12,5% to 13% alcohol by volume



VEGAN FRIENDLY - Bidoli do not use any animal by-products in the wine production.

