

BIDOLI

DAL 1924



Chardonnay

An elegant wine with a pale yellow colour with slight greenish highlights and an intense bouquet of ripe fruit featuring apple and tropical fruits such as pineapple. It is enriched by a pleasant mineral flavour that's full-bodied and harmonious. A marked acidity gives to this Chardonnay freshness and persistence.



Friuli, Italia.

Appellation: Friuli DOC



Chardonnay



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



The fermentation starts through selected yeasts at a controlled temperature of 16-18° C. At the end of the fermentation the wine is not decanted but lays on its own lees in order to enlarge in the mouth. Then the wine is clarified and filtered.



Refining in stainless steel tanks.



Aperitif wine, it can be combined with all appetizers, soups, eggs and fish.



From 12% to 12,5% alcohol by volume



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

