

BIDOLI

DAL 1924



Merlot

A generous and distinctive bouquet, extremely fruity and inviting. The flavour is dry and smooth with velvety tannins. Characteristic notes of red woodland fruits such as raspberry.



Friuli, Italia.

Appellation: Friuli DOC



Merlot



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 brought to an end.



Refining in stainless steel tanks and then in the bottle.



It matches well with red meat, 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.

