

BIDOLI

DAL 1924



Sauvignon Blanc

A noble grape with great personality! An unconventional style with an intensely aromatic bouquet and appetising sapidity.

Vegetal notes, including elder, combine with hints of bergamot and a tropical symphony of passion fruit, papaya and lychee. On the palate it is fresh, rich, generous and balanced. Hints of lime and sage blend with an explosion of tropical and ripe fruit. Vibrant freshness, pleasant sapidity and rich acidity. The finish is gradual and persistent, with a hint of minerality.



Friuli, Italia.

Appellation: Friuli DOC Grave



Sauvignon Blanc



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



It starts with a cold grape-maceration (about 10° C) of 4 - 6 hours. Then it ferments through selected yeasts at a controlled temperature of 12-14° C. At the end of the fermentation, wine lays on its own lees in order to enlarge in the mouth. The wine is then clarified and filtered.



Refining in stainless steel tanks.



The wine is well combined with appetizers, noble fish, crawfish, lobster, crayfish, salmon and salted fish.



From 12% to 12,5% alcohol by volume



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



86 pts
Wine Spectator



1 MIGLIORI VINI ITALIANI
Luca Maroni

91



GAMBERO ROSSO



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