

BIDOLI

DAL 1924

Pinot Grigio Rosé

A beautifully interpreted Pinot Grigio, whose colour lends tonality and stability to this delicate natural classic. It is made using a specific method: the must remains in contact with the skins for 4-8 hours, enriching the wine with a beautiful pink shade. Fresh, with an intense bouquet of strawberry, ripe melon, cinnamon, honey and oriental spices. Enveloping and creamy on the palate, with a pleasant acidity and a long citrus finish.



Appellation: Delle Venezie DOC



Pinot Grigio



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



The grapes are macerated in the press at a temperature below 10°C for a period from 4 to 8 hours. The fermentation starts through selected yeasts at controlled temperature of 12-14° C. At the end of fermentation, the wine is not decanted but lays on its own lees in order to enlarge in the mouth. The wine is then clarified and filtered.



Refining in stainless steel tanks.



It's perfect served lightly chilled on its own, or as an accompaniment to salads, white meat and fish dishes.



From 12% to 12,5% alcohol by volume



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



BEST AWARDS



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