

# BIDOLI

DAL 1924



## "Briccolo" Merlot Riserva 2017

This is a meditation wine, with an impenetrable and forceful red colour and a balsamic and vanilla bouquet reminiscent of pepper and nutmeg. All these aromas are balanced with an extremely elegant and enveloping a light hint of wood.



Friuli, Italia.

Appellation: Friuli DOC Grave



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 20 days at a temperature of 28° C. During the first 3 days of contact the temperature is maintained under 10° C to increase the fruity aroma. In this period some reassembling and delastage are made to increase extract and colour. As soon as possible the malolactic fermentation is carried out.



Refining in tonneau of 500 L for about 10-12 months, then 4 months in stainless steel tanks and at least 6 months in bottle.



Meditation wine. It can be perfectly combined with meats both white and red, roasts, games, seasoned cheeses.



14% alcohol by volume



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

GAMBERO ROSSO



1500 ml  
3000 ml



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