

BIDOLI

DAL 1924

Prosecco DOC Spumante Extra Dry

Prosecco is the aperitif of the moment, in Italy and all around the world.

Elegantly floral with a fine, delicate and creamy foam. On the palate the flavour of green apple is immediately present, with harmonious and well-balanced acidity. Winemaker's suggestion: Prosecco should be drunk young for full appreciation of its aromas and flavours.



Appellation: DOC



Glera



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



After a soft pressing of the grapes, the fermentation starts with selected yeasts at a temperature of 14° C.



Refining in pressurized stainless steel tanks for 3 months and then in bottle.



It is good to be consumed young, in order to appreciate widely its fragrance and taste. Excellent as aperitif, it could be drunk during all meals. Perfect with vegetable soups and seafood, pasta with delicate meat sauces,



11% alcohol by volume



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




1500 ml

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