



## Ramandolo

Ramandolo is a DOCG wine made from Verduzzo Friulano grapes. The grapes are dried and processed in the traditional way used by Titti Bidoli, resulting in a wine with a singular antique gold colour. It has a distinctively floral, fruity bouquet in which violet, almond and mountain honey blend harmoniously with dried apricot, peach and beeswax. Overall, the sweetness is perfectly balanced with acidity, never cloying.



Very small area of Friuli region, in the country of Nimis, characterised by an homogeneous soil with good exposure at sun.

Appellation: D.O.C.G.



Verduzzo Friulano



Winemaker Arrigo Bidoli

*The third generation of Bidoli family.*



Homogeneous soil.



After the hand-made harvest, the wine undergoes a passerillage in windy rooms from 4 to 7 weeks (depending from the vintage), then the must is pressed and it undergoes a maceration on its lees for a long period of time (about 6-8 days) at a controlled temperature of about 24-26° C.



Refining in stainless steel tanks and then in the bottle.



It is served as dessert wine, very fresh. Excellent with soft cheeses like Gorgonzola (Blue cheese).



From 12% to 12,50% alcohol by volume



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

