

BIDOLI

DAL 1924

Ribolla Gialla Spumante Brut

Ribolla Gialla is an elegant grape of Friuli Venezia Giulia with a magnetic appeal: bright straw yellow with a fine, velvety froth. Its complexity and harmonious freshness make this an important and versatile wine, ideal at any time of day, from aperitifs to dinner. The clean, delicate bouquet is accompanied by sweet tropical aromas with shades of mango and pear. In the mouth it is fresh and delicately spiced, persistent and sapid, with good minerality modulated by a delicate hint of honey.



Ribolla Gialla



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



After the harvest and a slight maceration of a few hours, the grapes are pressed softly. Then the wine ferments with selected yeasts at a temperature of 14° C.



Refining in pressurized tanks for 5 months.



Excellent as appetizer or in combination with fish and shellfish.



12% alcohol by volume



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



1500 ml

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