

# BIDOLI

DAL 1924

## Prosecco DOC Rosé Spumante Brut Millesimato

This amazing sparkling rosé is made from a blend of the best Prosecco and elegant Pinot Nero. The grapes are harvested early in the morning when the temperature is cooler, to preserve their fresh aromas. This is a delicious yet delicate sparkling wine which enchants the senses thanks to its charming colour, fine, persistent bubbles and fresh, elegant structure. On the nose, it has typical Prosecco notes of green apple and bread crusts along with hints of red fruit aromas of blackberry and blackcurrant from the Pinot Nero. In the mouth it is harmonious; fresh and dry with balanced acidity and a long, persistent finish.



Appellation: DOC



Glera and Pinot Noir



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. After 48 hours macerating at low temperature, the Pinot Nero is blended with the Prosecco, giving it a brilliant pale pink nuance.



Secondary fermentation takes around 30 days. The wine then remains on its lees for 60 days with regular batonage to increase mouth feel.



This rosé brut sparkling wine can be enjoyed both on its own as an aperitif or to accompany most dishes



11,5% alcohol by volume



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



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