

# BIDOLI

DAL 1924



## Malvasia

Elegant and delicate both on the nose and on the palate. It has a particularly complex bouquet rich in fruity and aromatic nuances with a broad spectrum of primary aromas of bergamot, fruity notes of peach, apricot and aromatic herbs. In the mouth it is fresh, elegant, pleasantly citrusy and very savoury.



Friuli, Italia.

Appellation: DOC Friuli



Malvasia



Winemaker Arrigo Bidoli

*The third generation of Bidoli family.*



Soil of alluvial origin which is gravelly and stony.



Fermentation starts through selected yeasts at temperature of 14-16° C. At the end, the wine lays on its own lees in order to enlarge in the mouth. The wine is then clarified and filtered.



Refining in stainless steel tanks.



It nobly accompanies fish-based dishes. Also excellent when paired with white meats.



From 12,5% to 13% alcohol by volume



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

