

BIDOLI

DAL 1924



PINOT NERO

Pinot Nero displays a delicate ruby red colour. On the nose, it offers a fine and complex bouquet, characterised by aromas of red berries, including cherry, raspberry, and wild strawberry, complemented by delicate violet notes and subtle hints of sweet spice. On the palate, it is refined and well-structured, with fine, well-integrated tannins, vibrant freshness, and elegant aromatic persistence, leading to a long and harmonious finish.



Friuli, Italia.

Appellation: Friuli DOC Grave



Pinot Nero



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



It starts with a maceration of the grapes of about 14-16 days at a temperature of 28-30° C maximum. During this period some reassembling and delestage are made to increase extract and colour. As soon as possible the malolactic fermentation is carried out.



Refining in stainless steel tanks.



This wine reveals its elegance when paired with mushroom or truffle risotto, white meats, and game meat. It also pairs with soft and semi-aged cheeses.



From 12% to 13% alcohol by volume



Margherita & Arrigo s.r.l. - IT02071840306

Via Fornace, 19 - 33030 Rive d'Arcano (UD)

bidolivini@bidolivini.com

bidolivini.com

