

BIDOLI

DAL 1924



Traminer Aromatico

A fascinating bouquet of flowers and exotic fruit invites us to take the first taste... Intense and smooth with great volume and elegant persistence. The aftertaste brings out one of the wine's distinctive and instantly-recognisable aromas, white rose.



Friuli, Italia.

Appellation: Friuli DOC Grave



Traminer Aromatico



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



After a cold grape-maceration (about 10° C) of 8/10 hours, the fermentation starts through selected yeasts at a controlled temperature of about 10-12° C. At the end of the fermentation the wine is analyzed, clarified and filtered.



Refining in stainless steel tanks.



The wine is well combined with ham-appetizers, ham of San Daniele del Friuli in particular, noble fish "risotto", lobster, exotic and spicy cooking.



From 12,5% to 13% alcohol by volume



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

GAMBERO ROSSO

