

BIDOLI

DAL 1924



Friulano

An indigenous grape variety of Friuli Venezia Giulia. Friulano possesses a great gift: drinkability, because its simplicity is extremely appealing and natural. The bouquet is expansive; on the palate it is full-bodied and persistent with a balanced acidity and a distinctive note of almond.



Friuli, Italia.

Appellation: Friuli DOC Grave



Friulano



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 16-18° C. At the end of the fermentation, 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.



The wine is well combined with Prosciutto di San Daniele DOP-appetizers, soups, fish and white meats.



From 12% to 13% alcohol by volume



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



Margherita & Arrigo s.r.l. - IT02071840306
Via Fornace, 19 - 33030 Rive d'Arcano (UD)
bidolivini@bidolivini.com
bidolivini.com

