

BIDOLI

DAL 1924



Merlot

An elegant, comforting wine with a classic ruby-red colour. Its inviting undergrowth bouquet is decisive, with notes of raspberry and blackcurrant. The flavour is harmonious and dry, yet well-balanced, enhanced by fine, velvety tannins that are beautifully blended in this Merlot.



Friuli, Italia.

Appellation: Friuli DOC



Merlot



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 and then in the bottle.



It matches well with red meat, roasts, chicken, rabbit and semi-aged cheeses



From 12,5% to 13,5% alcohol by volume



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

