

BIDOLI

DAL 1924

Pinot Grigio

The bouquet features a variety of fruity aromas, including peach and melon. On the palate it is dry with a full-bodied structure, intriguing balance and fresh flavour perfectly displayed in a long-lasting persistence and sapidity.



Friuli, Italia.

Appellation: Friuli DOC Grave



Pinot Grigio



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 12-14° 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.



Excellent as an aperitif. It is a good combination with light soups, fish and white meats. Ideal with Prosciutto di San Daniele DOP!



From 12,5% to 13% alcohol by volume



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



85 pts
Wine Spectator



I MIGLIORI VINI ITALIANI
Luca Maroni
90 pts



Wine & Spirits



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