

BIDOLI

DAL 1924

Ribolla Gialla

In the glass, Ribolla Gialla glows a vibrant straw-yellow colour with slight greenish highlights. The bouquet presents instantly-recognisable yet delicate citrus notes, combined with mineral and fruity aromas. A delicate wine with a distinctive and wonderfully harmonious overall impact. On the palate it is fresh and minerally; despite its acidity, this is a sincere and extremely drinkable wine.



Appellation: IGT Venezia Giulia



Ribolla Gialla



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 14-16° 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 and then in the bottle.



Excellent as an aperitif, with seafood appetisers or fish first courses. Its excellent drinkability and freshness make it especially pleasant in summer.



From 11,5% to 12,5% alcohol by volume



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

GAMBERO ROSSO

