

BIDOLI

DAL 1924

Sauvignon Blanc

This Italian Sauvignon Blanc has a style that is not the classical Sauvignon, with a powerful aromatic profile and mouthwatering sapidity. The bouquet is expansive, elegant and mellow with notes of passion fruit harmoniously balanced with elderflower, tomato leaves and grapefruit. On the palate it is extremely vibrant and sapid with an overall rich acidity.



Regione
Friuli Venezia Giulia



Friuli, Italia.

Appellation: Friuli DOC Grave



Sauvignon Blanc



Winemaker Arrigo Bidoli

The third generation of Bidoli family.



Soil of alluvial origin which is gravelly and stony.



It starts with a cold grape-maceration (about 10° C) of 4 or 6 hours. Then it ferments through selected yeasts at a controlled temperature of 12-14° 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 appetizers, noble fish, crawfish, lobster, crayfish, salmon and salted fish.



From 12% to 13% alcohol by volume



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



86 pts
Wine Spectator



1 MIGLIORI VINI ITALIANI
Luca Maroni

91 pts



GAMBERO ROSSO



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