

BIDOLI

DAL 1924



Refosco dal Peduncolo Rosso

Refosco dal Peduncolo Rosso is an indigenous and ancient Friulian grape variety.

The bouquet is expansive and spicy, with notes of dried flowers, plums and blackberries. The fruit aromas are velvety, with balsamic nuances. On the palate, Refosco dal Peduncolo Rosso is structured and fresh, characterised by vigorous tannins which are tamed by ageing. The flavour is smooth and intense, with hints of liquorice, eucalyptus and a peppery finish.



Friuli, Italia.

Appellation: Friuli DOC



Refosco dal Peduncolo Rosso



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 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 is perfect for grilled and fat meats, chicken and game, spicy sauces and seasoned cheeses. It is well combined with the typical local cooking from Friuli.



From 13% to 13,5% alcohol by volume



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

