

BIDOLI

DAL 1924



Friulano

An indigenous grape variety of Friuli Venezia Giulia. Previously Tocai and today Friulano, this grape plays a leading role in every Friuli restaurant and enoteca. Friulano has a great talent: it is extremely drinkable, with a delightful natural simplicity that invites repetition. Elegant and delicate, with great structure and balance. The expansive bouquet features harmonious notes of wildflowers and exemplary clarity. Friulano's promise to the nose is confirmed in the flavour, with a distinctive note of



Friuli, Italia.

Appellation: Friuli DOC Grave



Friulano



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 aperitif, it is combined with all appetizers, above all the ones based on Prosciutto di San Daniele DOP, soups, fish and white meats.



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



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

