



BIDOLI – PINOT GRIGIO DOC DELLE VENEZIE 2018 RAMATO



GRAPES

Pinot grigio

GRAPES ORIGIN

Friuli from a alluvional origin soil, gravelly and stony

WINEMAKING and AGING

Grapes are macerated in the press at a temperature below 10°C for a period from 4 to 8 hours. The fermentation starts through selected yeasts at controlled temperature of 12-14°C. At the end of the fermentation, the wine is not decanted but lays on its own lees in order to enlarge in the mouth. The wine is then clarified and filtered. Wine is refined in steel tanks

WINE DESCRIPTION

Colour: coppery shade tending to pink, very particular and elegant

Bouquet: perceived, typical scent of William pear, notes of dried flowers and wild strawberries

Taste: dry with an excellent flavor for a truly enviable balance

FOOD AND WINE PAIRING

It's perfect served lightly chilled on its own, as an accompaniment to salads, white meats and fish dishes

SERVICE TEMPERATURE

6-8° C.

PRODUCER PROFILE

BIDOLI – MARGHERITA & ARRIGO

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