



BIDOLI - PINOT GRIGIO DELLE VENEZIE D.O.C



GRAPES

Pinot grigio

GRAPES ORIGIN

Friuli with gravelly and stony alluvional soil

WINEMAKING AND AGING

Selected yeasts controlled fermentation with an average temperature of 12-14°C. When finished, wine remains on lees to ensure structure then prepared for bottling. Stainless-steel tanks fermentation and rest.

ANALYTIC DATA

Alcohol content: 12.00% vol.

WINE DESCRIPTION

Colour: straw yellow

Bouquet: apple, pear, fresh herbs typical fruity notes

Taste: fresh, good structure and persistence with notes of ripe melon

SERVICE TEMPERATURE

10°-13° C.

FOOD AND WINE PAIRING

Excellent at low temperature or accompanied with salads, white meats or fish dishes

PRODUCER PROFILE

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