



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

BIDOLI

Pinot Grigio delle Venezie DOC ramato

BIDOLI

DAL 1924

BIDOLI – MARGHERITA & ARRIGO
Rive d'Arcano (UD) – via Fornace 19
Tel. +39 0432 810796
bidolivini@bidolivini.com
www.bidolivini.com



• 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 than 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