

# BIDOLI FRIULANO FRIULI



Character: Souple and Fruity

Grapes: Friulano

Vintage: 2016

Alc: 12%

Garde: 4 years

Soil Type: gravelly

Winemaking process: Selection of the grapes, traditional in thermo-regulated stainless steel tanks

Appearance: Straw yellow light gold

Aroma: Delicate perfume of flowers with a hint of leetchees

Palate: Full persistent with acidity balanced by buttery touch characteristic taste of almond

Pairing: Aperitif combined with apetizers above all the ones based on ham of San Daniele, soup fish and white meats