



Pinot Grigio

PECILE BY ARRIGO BIDOLI

Delle Venezie IGT

REGION: Italy
VINTAGE: 2019
STYLE: White
GRAPE: Pinot Grigio
METHODS: VEGAN
ENJOY WITH: Pork & Poultry, Rich Fish, Pasta & Pizza, Light Fish & Shellfish

THE VINEYARD, WINE MAKER AND HISTORY:

The Bidoli family winery makes a dramatic first impression. The building itself is modern, angular and stylish with one very obvious exception; a tall, cylindrical and strikingly old brick chimney protrudes from it. The vestiges of a pre-existing brick factory, it's rather like seeing a saddle on top of a Ferrari but we're nothing if not fans of 'quirky'.

Winemaker Arrigo Bidoli and his sister, Margherita, are the sibling duo behind this fantastic Italian operation. Set in the northeast of Italy in Friuli-Graves, their vineyards straddle the braided River Tagliamento as it makes its way from the Alps to the Gulf of Venice. They follow a proud tradition of making clean, fresh and fruity Pinot Grigio under the Sandenel, Pecile, Fornas and Bidoli label.

Friuli-Graves has been the source of much squabbling throughout history. At various stages it has been dominated by the Romans, the Byzantines, the Venetian State and the Habsburgs. Each era of rulers seems to have had its preferred wine, regional or otherwise. This means Friuli is characterized by the diverse types of wines that are made by each winery. This is mirrored in the Bidoli range which includes French staples Merlot and Cabernet Sauvignon too.

TASTING NOTES:

Elegant floral notes along with richer hints of golden delicious apples and distinctive vegetal notes. A dry, medium-bodied wine. The palate faithfully reflects the nose, with a lovely tang on the finish.