

# Tuscan VINEYARD Imports



## Margherita & Arrigo - Fornas Pinot Grigio IGT delle Venezie

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports  
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065  
[Carlotta@tuscanvineyardimports.com](mailto:Carlotta@tuscanvineyardimports.com)

### **Margherita & Arrigo: Pinot Grigio IGT delle Venezie**

A family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites.

Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in the restored brick factory that has been equipped for modern winemaking.

An IGT delle Venezie Pinot Grigio with stelvino closure that is of high

quality and very competitively priced. In order to meet demand, grapes are also sourced from the finest vineyards.

Web Site: <http://www.bidolivini.com/en/>

**Pinot Grigio 2015, IGT delle  
Venezie 100% Pinot Grigio**

**Production +/- 40,000 Bottles**

**International Wine Challenge -  
Commended 2012**

**Decanter - Bronze 2012**

**Fornas** Pinot Grigio is fermented in S.S. and allowed to rest on the lees for a rounder mouth feel. The wine is clarified and filtered before bottling.

Color is pale yellow. Aroma is fruity with crisp notes of ripe melon on the palate.

NOTES: \_\_\_\_\_

# Tuscan VINEYARD Imports



## **Bidoli Margherita & Arrigo - Pinot Grigio Friuli Grave DOC**

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### **Bidoli Margherita & Arrigo: Pinot Grigio DOC Friuli Grave**

Bidoli is a family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites. Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in the restored brick factory that has been equipped for modern winemaking.

Bidoli focuses on Friuli Grave DOC whites as well as reds and also offers an IGT delle Venezie Pinot Grigio with stelvino closures that is very competitive. In order to meet demand, grapes are also sourced from the finest vineyards.

Web Site: <http://www.bidolivini.com/en/>

**Pinot Grigio 2014,  
Friuli Grave DOC 100% Pinot  
Grigio**

**Production +/- 20,000 Bottles**

**Gambero Rosso - 2 Glasses  
2013**

**Decanter - Bronze Medal 2013**

**International Wine Challenge  
London - Commended 2013**

**International Wine & Spirits  
Competition - Bronze 2013**

Fermented with selected yeasts in S.S. Wine is allowed to rest on its lees for a rounder mouth feel. Wine is clarified and filtered.

The wine is characteristic yellow in color. Nose and palate has hints of fresh peach and melon.

Bidoli Pinot Grigio is suitable as an aperitif, with appetizers, prosciutto, light soup, fish, and white meat.

NOTES: \_\_\_\_\_



# Tuscan VINEYARD Imports



## **Bidoli Margherita & Arrigo - Sauvignon Blanc Friuli Grave DOC**

**Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports  
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065**

### **Bidoli Margherita & Arrigo: Sauvignon Blanc DOC Friuli Grave**

Bidoli is a family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites. Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in the restored brick factory that has been equipped for modern winemaking.

Bidoli focuses on Friuli Grave DOC whites as well as reds and also offers an IGT delle Venezie Pinot Grigio with stelvin closure that is very competitive. In order to meet demand, grapes are also sourced from the finest vineyards.

Web Site: <http://www.bidolivini.com/en/>

**Sauvignon Blanc, 2014  
Friuli Grave DOC 100%  
Sauvignon Blanc**

**Production +/- 20,000 Bottles**

**International Wine & Spirits  
Competition London - 2013  
Bronze Medal**

**Decanter - 2013 Bronze Medal**

Grapes are macerated for 4-6 hours and fermented in S.S. Wine is allowed to rest on lees for rounder mouth feel. Wine is clarified and filtered before bottling.

The color is pale yellow with green tint. Aromatic with hints of tomato leaf, passion fruit, grapefruit and elderflower. Dry elegant, and velvety on the palate.

Pairs well with appetizers, crustaceans and oily fish.

NOTES: \_\_\_\_\_

# Tuscan VINEYARD Imports



## Bidoli Margherita & Arrigo - Friulano Friuli Grave DOC

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### Bidoli Margherita & Arrigo: Friulano DOC Friuli Grave

Bidoli is a family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites. Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in the restored brick factory that has been equipped for modern winemaking.

Bidoli focuses on Friuli Grave DOC whites as well as reds and also offers an IGT delle Venezie Pinot Grigio with stelvin closure that is very competitive. In order to meet demand, grapes are also sourced from the finest vineyards.

Fermented with selected yeasts in S.S. Wine is allowed to rest on its lees for a rounder mouth feel. Wine is clarified and filtered.

Web Site: <http://www.bidolivini.com/en/>

**Friulano 2014, Friuli Grave DOC  
100% Friulano**

Made from the native grapes of Friuli that are lightly aromatic. Straw yellow in color with gold reflections.

**Production +/- 20,000 Bottles**

It is dry and fruity, with a flavor of almonds, but unmistakably soft and velvety. It is great as an aperitif or with appetizers, especially prosciutto San Daniele, soup, fish, and white meat.

NOTES: \_\_\_\_\_



# Tuscan VINEYARD Imports



## **Bidoli Margherita & Arrigo - Chardonnay Friuli Grave DOC**

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### **Bidoli Margherita & Arrigo: Chardonnay DOC Friuli Grave**

Bidoli is a family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites. Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in the restored brick factory that has been equipped for modern winemaking.

Bidoli focuses on Friuli Grave DOC whites as well as reds and also offers an IGT delle Venezie Pinot Grigio with stelvin closure that is very competitive. In order to meet demand, grapes are also sourced from the finest vineyards.

Web Site: <http://www.bidolivini.com/en/>

**Chardonnay 2014, Friuli Grave  
DOC 100% Chardonnay**

**Production +/- 20,000 Bottles**

Fermented with selected yeasts in S.S. Wine is allowed to rest on its lees for a rounder mouth feel. Wine is clarified and filtered.

Fine and elegant wine. Very complex aroma, with hints of apricot, pineapple, and white fruits. Rich and savory on the palate with mineral notes.

Serve as aperitif or with a meal. It is suitable for all kinds of appetizers, soup, as well as egg and fish dishes.

NOTES: \_\_\_\_\_

# Tuscan VINEYARD Imports



## Bidoli Margherita & Arrigo - Merlot, Friuli Grave DOC

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### **Bidoli Margherita & Arrigo: Merlot DOC Friuli Grave**

Bidoli is a family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites. Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in a restored brick factory that has been equipped for modern winemaking.

Bidoli focuses on Friuli Grave DOC whites as well as reds and also offers an IGT delle Venezie Pinot Grigio with stelvin closure that is very competitive. In order to meet demand, grapes are also sourced from the finest vineyards.

Web Site: <http://www.bidolivini.com/en/>

**Merlot 2013, Friuli Grave DOC  
100% Merlot**

**Production +/- 20,000 Bottles**

**FOB**

Grapes are macerated for 10-12 days at 28-30 degree C. Frequent pumping over and delestages (daily racking) and a gentle pressing of the skins allows for gentle extraction of phenolic compounds and avoids astringent tannins. Alcoholic and malolactic fermentation occurs in S.S. tanks.

Bodily Merlot is made from the grapes of the same name. Its a wine with an intense ruby red color, is very fragrant with a dry, soft, harmonious flavor, full of typical hints of wild red berries, such as raspberries with fine and velvety tannins.

Its ideal with red meat, roasts, poultry, rabbit and semi-aged cheeses.

NOTES: \_\_\_\_\_



# Tuscan VINEYARD Imports



## Bidoli Margherita & Arrigo - Cabernet Sauvignon Friuli Grave DOC

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### **Bidoli Margherita & Arrigo: Cabernet Sauvignon DOC Friuli Grave**

Bidoli is a family producer in existence since 1924 located near the river Tagliamento and is protected from cold northern winds by the Dolomites. Arrigo and Margherita are the brother and sister team who have guided the winery into the 21st Century. The winery is located in a restored brick factory that has been equipped for modern winemaking.

Bidoli focuses on Friuli Grave DOC whites as well as reds and also offers an IGT delle Venezie Pinot Grigio with stelvin closure that is very competitive. In order to meet demand, grapes are also sourced from the finest vineyards.

Web Site: <http://www.bidolivini.com/en/>

**Cabernet Sauvignon 2013,  
Friuli Grave DOC 100%  
Cabernet Sauvignon**

**Production +/- 20,000 Bottles**

Grapes are macerated for 10-12 days at a temperature of 28-30 degrees C. Frequent pumping over delestages (daily racking) and a gentle pressing of the skins allows for gentle extraction of phenolic compounds and avoids astringent tannins. Alcoholic and malolactic fermentation takes place in S.S. tanks.

Bidoli Cabernet is a wine with an intense ruby red color tending to purple. It has a slightly herbaceous scent with hints of raspberry and blueberry.

On the palate it has good structure with intense but smooth tannins.

Bidoli Cabernet is suitable for red meat, roasts, gourmet cold meat, rabbit and semi-aged cheeses.

NOTES: \_\_\_\_\_