



## Serafini&Vidotto

## SERAFINI & VIDOTTO

### Il Rosso dell'Abazia Montello - Colli Asolani DOC

#### REGION

Veneto

#### VARIETY

Cabernet Sauvignon, Cabernet Franc, Merlot

Production area: Montello – Nervesa della Battaglia (TV)

Training system: Guyot

Planting density: 6/6,300 vines per ha

Harvest time: end of September (Merlot), late October (Cabernet)

Barrel aging: 15-18 months, depending on the variety and the vintage

Market release: minimum 4 years after the harvest

Alcohol: 13.5% Vol

Additional Information: Il Rosso dell'Abazia is the first wine made by Francesco and Antonello. It is our most prized wine: it's been awarded the "Gambero Rosso Tre Bicchieri" for the 21st time.

#### TASTING NOTES

Rich and complex with intense aromas of ripe black plum, blackberry, and red cherry, layered with candied citrus fruits, and floral, herbal, and savory notes. Full-bodied, it delivers mouth-filling, generous black fruit across the palate with spice and oak complexity. Tannins are structured, ripe, and velvety. The finish is long and flavourful.

#### FOOD PAIRINGS

red meat, roasted pheasant, aged cheeses.