



Serafini&Vidotto

SERAFINI & VIDOTTO

Colli Asolani DOC

REGION

Veneto

VARIETY

Cabernet Franc, Merlot, Cabernet Sauvignon

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 ageing: 12 – 16 months

Market release: Minimum 3 years after the harvest

Alcohol: 13% Vo

TASTING NOTES

Lively ruby. It opens with a rich, tasty berry medley (cherry, red plum, blackberry), followed by layered aromas of violet, herbs, espresso coffee, licorice, and sweet toasty notes. Phigaia is a silky wine with smooth tannins beautifully integrated, giving structure to the expressive fruit. Flavors of plum, cherry, coffee, licorice and toast linger on the finish.

FOOD PAIRINGS

Red meat, lamb chops, matured cheeses.