



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.