

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

ASOLO PROSECCO SUPERIORE D.O.C.G. EXTRA DRY

BOLLICINE DI PROSECCO D.O.C.G.

This Prosecco is of luminous straw-colored yellow with brilliant soft-green reflections; the perlage is fine and delicate, bubbly and persistent. The first impression in the nose is prompt and of pleasant intensity that is based on fruity and flowery notes. Right at the beginning one can notice the pulp of Golden Delicious and green apple; the second impression opens up to the fresh scent of Abate-pears and firm peaches as well as acacia blossoms in full bloom of spring; at the end it reveals an elegant mix of minerals that reminds of humid stone.

The first entry in the mouth proves prompt freshness, pleasant, fruity and great straightforwardness. After that the wine gives space to a well-balanced complexity of pleasant sensations in mouth and nose which continue in enjoyable softness.

The finish is palatable and persistently fruity, altogether this is a Prosecco that is very nice to drink due to its pleasant features.

For sure it is an excellent appetizer that goes very well with shellfish and sea food as for example Scampi and Gambas. Superb also in combination with tartar made of fresh salmon with orange zests or Carpaccio of sea-bass, Goatmilk-Ricotta with apple-sauce, however, it is convenient at every moment of the day if you want to relax and/or in nice company

Eddy Furlan

As one of the most renowned experts of Italian wine Eddy Furlan is the only Italian Sommelier (he is also expert in the produce of wine as well as graduated in enology) who was nominated Chef Sommelier des Sommelier Francais. Born in 1951 and in the wine business since 1976 he was General Secretary of the Association de la Sommellerie Internationale (ASI) and National President of AIS (Italian Association of Sommeliers) from '96 to '99 and Vice President AIS for six years before that period. In 1980 he classified first at the competition for the best Italian Sommelier and in 1989 he was rewarded the Bronze Medal at the World Championships for professional Sommeliers in Paris. His field of activity within the AIS nowadays is Official Taster, examiner and lecturer.



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