

# SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

**MONTELLO E COLLI ASOLANI  
DOC**

**ROSSO**

**PHIGAIA**

**Ruby red of great brilliance with a slight shimmer of pomegranate on the surface.**

**First impression in the nose: rich in fruity notes of Amarena cherries, sour cherries and black currants, followed by elegant herbal nuances and fried pepper as well as coffee, vanilla bean and pink pepper.**

**Exquisite and persuading the first impression on the tongue with fresh fruity notes, round tannins and a great elegance which is combined with spicy softness and well-balanced alcohol; persistent spicy finish with a hint of liquorice.**

**Perfect with stewed beef cheeks, lamb chop with rosemary, medium-matured sheep- and cowmilk-cheese.**

*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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