

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

COLLI TREVIGIANI IGT

PINOT NERO

Its aspect is distinctly burgundy, with a taste of pomegranate which is of brilliant transparency and elegant texture.

The first impression in the nose is dominated by mature raspberries, woodland strawberries and tamarind - followed by a soft flowery note of violets and cyclamen. Later there are perceptible complex notes of eucalyptus and dark chocolate together with candied citrus fruits. Our Pinot Nero has a fresh taste of soft tannins, it is harmonious and pleasantly balanced. This pleasant balance and the soft final note give the wine a warm finish that is enjoyable and very delectable.

These impressions in the nose and on the palate allow great flexibility as far as the matching with dishes is concerned: grilled veal, seared lamb chops, dove in the oven, goat cheese or medium-matured sheep-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.

