

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

**MONTELLO E COLLI ASOLANI
DOC**

ROSSO

IL ROSSO DELL'ABAZIA

Our Rosso is of a ruby red bright color with slight reflections of pomegranate and it has an optimum texture.

The first impression in the nose is captivating and shows a complex fruitiness including a hint of dried red plums, sour cherries and candied citrus fruits. After that you can observe a hint of herbs of hay, aromatic herbs, myrtle berries and bay as well as impressions of flowers as for example bloomed violets and eucalyptus.

In the mouth the perception is fresh and at the same time warm, comfortable and pleasant. The wine opens to its "young" but soft and harmoniously integrated tannins; the finish is long, fruity and spicy with a harmonic and persistent body.

Serve with tasty meals like red meat, pheasant or mature mountain-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 Français. 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.



Via Carrer, 8/12 - 31040 Nervesa della Battaglia (TV)
Tel. 0422 773281 serafinividotto@serafinividotto.com
www.serafinividotto.com