

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

COLLI TREVIGIANI IGT

PINOT NERO GIOVANE

Ruby red, very bright and transparent.

On the first nose it is fruity and floral with notes of ripe raspberries, blueberries and wild strawberries, along with evident hints of violet and cyclamen; then it opens to perceptions of aromatic herbs and sweet tobacco.

The flavour, enveloping and soft, mellow and warm on a constant background of sweet tannins; the final is wide and insistent on pleasant notes of wild berries jams, cassis and vanilla with good sweet tobacco nuances.

Ideal with good aromatic white meat, such as lamb, goat, rabbit; I also recommend it with tuna steak, as well as with fresh and creamy cheeses such as Bastardo del Grappa, Robiola of Roccaverano, fresh goat cheeses.

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.

