

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

AMARONE DELLA VALPOLICELLA DOC

AMARONE CLASSICO

Bright and consistent ruby red shade, with movements that highlight and announce structure, texture and generous softness.

First impression in the nose: instant and obvious hints of macerated blacks and red fruits in which we recognize black cherry, blackberry, red plum, walnut liqueur, which melt into sweet spicy notes of chocolate and vanilla beans; then it gradually opens up to hints of red rose and aromatic herbs.

The first sip is rich and sumptuous and immediately captivating and austere.

Heat and tannic blend together into velvety and silky softness, leaving room for a large opening on notes of dark-fleshed fruit jams, seasoned with sweet spices; the finish is very long and caressing, warm and savoury with the last notes of pleasant liquorice.

Ideal with game dishes, even spicy and sauced; hard cheeses such as Monte Veronese, Parmigiano Reggiano, seasoned pecorino.

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.

