

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

MONTELLO E COLLI ASOLANI DOC

ROSSO

PHI 20 ANNI

The wine expresses immediately dense texture and great density in a context of impenetrable ruby red colour, with ample garnet reflections.

The nose is at first intensely fruity, floral, herbaceous and toasted, with clear hints of ripe blackberry, black cherries, violet, green shoots and coffee beans.

The second smell gradually opens to a complexity of sweet spices and balsamic notes: we recognize vanilla pods, pink pepper, pipe tobacco, eucalyptus.

The attack in the mouth immediately reveals an intense, clean and fresh wrapping, on a warm-tannic background in excellent balance; following the opening towards a balanced flavour with pleasant, caressing and progressive silky persistence, on a juicy base of ripe blackberry. The finish is long, fresh and fruity: the sip calls for a new sip.

Excellent on red meats: roasted, braised cheeks; ideal companion of seasoned cow's 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 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.

