

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

**DELLE VENEZIE
IGT**

BIANCO

PHIGAIA IL BIANCO

The wine is clear and bright, with bright yellow-green shades, from which solar flares shine. The movement reveals agility and consistency.

The first nose reveals elegant hints of citrus and vegetables, with notes of pink grapefruit, Clementine, Lime and green apple, mint and tomato leaf.

Then there is a strong opening on rock and flint stone, alongside with progressively sweet hints of vanilla.

The taste is definitely full and enveloping. At first citrus freshness and balanced sapidity, then slowly the wine broadens highlighting a robust and well-sculpted enveloping roundness, veering in slow progression to warm perceptions. The lingering taste and smell fades away warm over large citrus, herbs and salty shades.

Ideal with crudités of crustaceans and molluscs, shrimp risotto, trenette with pesto, shrimp and fried calamari, asparagus au gratin. Nevertheless, wonderful companion of the best sweet hams: from San Daniele in Parma, from Sauris in Montagnana.

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.



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