SERAFINI & VIDOTTO



open-hearted and true tasting experience, or...

Production area: Nervesa della Battaglia Grape varieties: Pinot Nero 100% Training system: Guyot Planting density: 6/6,300 vines per ha Harvest time: end of August, beginning of September Barrel ageing: 14-18 months Market release: minimum 3 years after the harvest Alcohol: 13.5% Vol

we drink labels.

Lively ruby red. Vibrant aromas of ripe red cherry, raspberry, wild strawberry, tamarind, intertwined with subtle notes of violet, tea leaf, and rhubarb. Medium-bodied. Pinot Noir is a delightful combination of flavour intensity and backbone, with silky, ripe tannins beautifully integrated, giving an elegant texture.

Food pairing: grilled veal, lamb chops, goat and sheep semi-hard cheese.

Additional Information: Pinot Nero grape variety has been cultivated since the early 1990s, when Francesco and Antonello selected, on the Montello hill, the well-adapted areas to grow this challenging and fragile grape variety. Riserva is an elegant, highly regarded and recognized worldwide for its fine quality. The Italian Wine Guide Book Doctor Wine has awarded our Pinot Nero Riserva as the Best Italian Pinot Nero twice in a row (vintages 2015 & 2016).

