SERAFINI & VIDOTTO



We do not follow trends. The character of our wines is the result of choices in the vineyard and in the winery.



Production area: province of Treviso, hilly area **Grape varieties:** Chardonnay 90%, Pinot Nero 10%

Training system: Guyot

Planting Density: 4,200 vines per ha

Harvest time: first two weeks of September

Dosage: <10 g/L - Brut

Oak aging: 12 months the Pinot Nero

Alcohol: 12.5% Vol

Appealing pale pink. Aromas of fresh blackcurrant, wild strawberry, pomegranate, mixed with hints of dog rose and toasted bread. Mouthwatering, lively dry with subtle spice and berry flavours followed by an elegant, creamy finish.

Food pairing: Aperitif, seafood salad, fried vegetables and fish.