## **SERAFINI & VIDOTTO**



In the hearth of the Prosecco production zone, we make it our own way, to deliver in every single bubble all our expertise, sense of taste, and passion.



Production area: Montello and all areas within the Consortium

Grape varieties: Glera 100%

**Training system:** Guyot and Sylvoz **Planting density:** 4,200 vines per ha **Harvest time:** end of September

Dosage: 14 g/L - Extra Dry

Alcohol: 12% Vol

Bright. Delicate aromas of white flowers, yellow apple, pear, melon along with citrus and toasty notes lead to a fresh, fragrant, fruity finish.

Food pairing: aperitif, appetizer, crudité, steamed shellfish.