

Serafini & Vidotto

Italy - Veneto - Nervesa della Battaglia (TV)



MANZONI CROSSROADS 6.0.13
MONTELLA ASOLO

100% Incrocio Manzoni 6.0.13

Production area: Montello

Terrain: argilloso e calcareo

Harvest: manual

Vinification: steel

Refinement: in stainless steel for at least 6 months on fine lees

Color: bright straw yellow

Fragrance: Hints reminiscent of exotic fruit, citrus, yellow apple and white peach, in the background floral, vegetable and mineral nuances

Flavor: immediate freshness with a pleasant mineral finish

Alcoholic Grade: 12% vol

SERAFINI & VIDOTTO

DA AGRICOLTURA COMPATIBILE E INTELLIGENTE

Ownership/Founders Francesco Serafini and Antonello Vidotto

Start of Activity 1986

Vitiviniculture Natural

Hectares 25

Bottles produced 180.000



In Nervesa della Battaglia, close to the remains of the Abbey where, between 1551 and 1555, Monsignor della Casa wrote the Galateo, in the territories of the Serenissima that have always been devoted to the production of red wines, Serafini&Vidotto was established in 1986. The company works to preserve the soil and its vitality by maintaining the supply of organic substance: all the vines are organically farmed and only when necessary are copper and sulphur used, to a minimum. The cultivated vine is not exploited but, on the contrary, it is cared for so that it expresses its potential to the full and the quality that its fruit, having become wine, will find in the glass. From this great work in the vineyard and then in the cellar come the terroir wines such as Manzoni and Recantina, passing through Pinot Noir, which in the Roccolo version is interpreted masterfully to the Rosso dell'Abazia, the archetype of the Bordeaux blend in Italy. Today, Antonello and Francesco, assisted by their eldest son Matteo, represent the excellence of Treviso winemaking and ecology.