

Serafini & Vidotto

Italy - Veneto - Nervesa della Battaglia (TV)



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

MARQUISE CLASSICAL METHOD BLANC DE NOIRS

100% Pinot Noir

Production area: Montello - Nervesa della Battaglia

Terrain: argilloso e calcareo

Harvest: manual

Vinification: soft pressing, fermentation in steel

Refinement: steel and Tonneau

Color: deep straw yellow

Fragrance: Sophisticated bouquet, dry pastries of sweet lemon, a hint of beeswax, refreshing citrus fruit (citron, pink grapefruit) and raspberry, and a subtle toasty nuance of hazelnut

Flavor: complex, ripe grated apple note, vibrant and mineral, the finish, intriguing, lengthens on fruity and fragrant notes

Alcoholic Grade: 12% vol



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.