

Serafini & Vidotto

Italy - Veneto - Nervesa della Battaglia (TV)



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

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



Serafini&Vidotto was born in 1986 in Nervesa della Battaglia, near the ruins 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. The winery works to preserve the soil and its vitality by maintaining the endowment of organic substance: all the vines are managed organically and, only when necessary, copper and sulfur are used at minimum level. The cultivated vine is not exploited but, on the contrary, it is cared for so that it expresses its potential to the fullest and the quality that its fruits. From this great work in the vineyard and then in the cellar come territorial wines such as Manzoni and Recantina, passing through Pinot Noir, which in the Rocolo version is interpreted masterfully to the Rosso dell'Abbazia archetype of the Bordeaux blend in Italy. Antonello and Francesco, assisted by their eldest son Matteo, represent today the viticultural and ecological excellence of Treviso.