

# Serafini & Vidotto

Italy - Veneto - Nervesa della Battaglia (TV)



## PHIGAIA BIANCO IGT DELLE VENEZIE

**70% Sauvignon, 30% Pinot Blanc**

**Production area:** Montello

**Terrain:** argilloso e calcareo

**Harvest:** manual

**Vinification:** Pinot Blanc 100% steel; Sauvignon 70% steel, 30% wood

**Refinement:** On their fine lees, even until the next harvest

**Color:** straw yellow with golden flashes

**Fragrance:** Delicate citrusy and vegetal hints of pink grapefruit, cedar, mint and tomato leaf, and sweet notes of vanilla

**Flavor:** fresh, the brief aging in wood makes it intriguing and delicately complex

**Alcoholic Grade:** 12,5% 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.