

Serafini & Vidotto

Italy - Veneto - Nervesa della Battaglia (TV)



RECANTINA MONTELLO ASOLO 100% Recanthin

Production area: Montello and Colli Asolani

Terrain: calcareo argilloso

Harvest: manual

Vinification: steel

Refinement: in stainless steel for 6 months

Color: bright ruby red

Fragrance: bouquet exuberant, immediate, and distinctly fruity; notes of black cherries, ripe raspberries, blueberries, alternating with floral hints of violets, spicy hints of white pepper, licorice

Flavor: On the palate we find the same scents perceived on the nose. It is appreciated for its juicy drinkability where the somewhat rustic tannins, typical of the grape variety, are well integrated

Alcoholic Grade: 13% 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 Rocolo 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.