CUZZIOLGRANDIVINI

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

Ownership/Founders Francesco Serafini and Antonello Vidotto
Start of Activity 1986
Vitiviniculture Natural
Hectares 25
Bottles produced 180.000



In Nervesa della Battaglia, near the ruins of the Abbey where Monsignor della Casa wrote Galateo between 1551 and 1555, Serafini&Vidotto was founded in 1986 in the territories of the Serenissima, which 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 Roccolo version is interpreted masterfully to the Rosso dell'Abbazia archetype of the Bordeaux blend in Italy. Antonello and Francesco, who have long been assisted in the winery by their eldest son Matteo, recently joined by his brother Marco, today represent the excellence of Treviso's wine production and winemaking.