



# Serafini & Vidotto

## Phigaia

### “After the Red”



**Varietal:** 40% Cabernet Franc, 40% Merlot, 20% Cabernet Sauvignon

**Appellation:** Colli Asolani DOCG

**Alcohol %:** 13,5

**Dry Extract:** gr / liter

**Acidity:** gr / liter

**ph:**

**Residual Sugar:** gr / liter



**Tasting Notes:** Lively ruby. It opens with a rich, tasty berry medley (cherry, red plum, blackberry), followed by layered aromas of violet, herbs, espresso coffee, licorice, and sweet toasty notes. Phigaia is a silky wine with smooth tannins beautifully integrated, giving structure to the expressive fruit. Flavors of plum, cherry, coffee, licorice, and toast linger on the finish.

**Aging:** 12 – 16 months Barrel age.

**Food Pairing:** Red meat, lamb chops, matured cheeses.

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**Accolades**

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