



Serafini & Vidotto

Pinot Nero

“Roccolo”



Varietal: 100% Pinot Nero

Appellation: Montello & Colli Asolani DOCG

Alcohol %: 13,5

Dry Extract: 31 gr / liter

Acidity: gr / liter

ph:

Residual Sugar: gr / liter



Tasting Notes: First extremely fruity nose of ripe raspberries, wild strawberry, and tamarind; to follow, a caressing floral note of violet and cyclamen; Then, gradually, more complex and balsamic hints of eucalyptus and bitter chocolate with candied citrus peel emerge. The taste is fresh, on sweet tannins, round and balanced flavor. The impeccable balance and the softness persistence give the wine a warm, enveloping, and great drinkable finish. These taste-olfactory notes give great ductility in the combinations:

Aging: 15 months in barrique then 2 yrs in bottle

Food Pairing: Braised veal, "scottadito" lamb chops, baked pigeon, goat cheeses or half-aged pecorino cheese.

Accolades

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