



# Serafini & Vidotto

## Rosso dell'Abazia



**Varietal:** 50% Cabernet Sauvignon 30% Cabernet Franc, 20% Merlot,

**Appellation:** Colli Asolani DOCG

**Alcohol %:** 13,5

**Dry Extract:** gr / liter

**Acidity:** gr / liter

**ph:**

**Residual Sugar:** gr / liter



**Tasting Notes:** Rich and complex with intense aromas of ripe black plum, blackberry, and red cherry, layered with candied citrus fruits, and floral, herbal, and savory notes. Full-bodied, it delivers mouth-filling, generous black fruit across the palate with spice and oak complexity. Tannins are structured, ripe, and velvety. The finish is long and flavorful.

**Aging:** Barrel aging for 15-18 months, depending on the variety and the vintage

**Food Pairing:** Red meat, roasted pheasant, aged cheeses.

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### Accolades

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**Awarded the “Gambero Rosso Tre Bicchieri” for the 21st time.**

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