



# RECAN TINA

Veneto, Italy  
Serafini & Vidotto



[www.serafinievidotto.com](http://www.serafinievidotto.com)

## Method & Production

From the Montello and Colli Asolani DOC area, the Recantina grapes are manually harvested in mid-October and transported to the gravity fed winery. After a period of maceration the grapes are pressed and fall through into the level beneath to ferment. The building is designed to remain at perfect temperatures for the wine, it is very rare that they use thermostatic temperature control. Once bottled the wine is left to mature for 3 to 6 months before release.

## Tasting Notes

This is a very nervous wine, exuberant, generous, slightly rough at the beginning but with tons of personality. Flavors of cherries and berries with floral notes also. Light in body with a delicate tannin structure. A lovely summer wine!

## Food Matching

A perfect wine for matching with red meat, for example - Bistecca alla Fiorentina!

| Code     | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine |            |               |         |         |              |           |         |            |       |         |
| VD0321   | Recantina  | Recantina     | 2021    | 13.0%   | Cork         | 6X0.75lt  | No      | No         | Yes   | No      |