



PHIGAIA 'AFTER THE RED'

Veneto, Italy
Serafini & Vidotto



www.serafinievidotto.com

Method & Production

The Merlot grapes are picked at the end of September and the Cabernet Franc and Cabernet Sauvignon grapes are picked in late October. Sourced from their vineyards on the Montello slopes, all grapes are manually harvested and transported to the gravity fed winery where they are hand sorted. The fruit ferments in stainless steel tanks. Maceration and ageing are carried out in second-use French oak barrique. The ageing lasts about 15/18 months

Tasting Notes

Ruby red color. Soft fruit of black cherry, red plum, blackberry followed by notes of dried flowers, herbs, espresso coffee and a sweet toasty complexity. Phigaia is a silky wine with smooth tannins beautifully integrated with the expressive fruit.

Food Matching

Excellent with a stew or ragu!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
VD0421	Phigaia 'After The Red'	Cabernet Franc: 40% Merlot: 40% Cabernet Sauvignon: 20%	2021	13.5%	Cork	6X0.75lt	No	No	Yes	No