



RECANTINA

Veneto, Italy

Serafini & Vidotto

www.serafinievidotto.com

Method & Production

From the Montello e 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 to the level beneath to ferment. The building is designed to remain at perfect temperature 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. Flavours 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
Red Wine									
VD0318	Recantina	Recantina	2018	13.0%	Cork	6X0.75lt	No	No	No