



## PHIGAIA

Veneto, Italy

Serafini & Vidotto

[www.serafinievidotto.com](http://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. All grapes are manually harvested 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. The wine is aged for 13 to 18 months, dependent on the variety and vintage in oak. And then transferred to bottle to mature for a minimum 2 years more.

### Tasting Notes

Ruby red color. Pleasant perfumes of soft fruit mixed with delicate notes of cherry, vanilla and pick peppercorn. A warm and winding taste, savory and balanced with a fruity finish.

### Food Matching

Excellent with a stew or ragu!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
VD0417	Phigaia	Merlot: 40% Cabernet Franc: 40% Cabernet Sauvignon: 20%	2017	13.0%	Cork	6X0.75lt	No	No	No