



ROSSO DELL'ABAZIA

Veneto, Italy

Serafini & Vidotto

www.serafinievidotto.com

Method & Production

Merlot was harvested at the end of September, followed by the two Cabernets in late October, which were all fermented separately in barrique. Aged in new barrique for 15-24 months depending on varietal. Aged in bottle for 1-2 years before release.

Tasting Notes

Deep bordeaux red color. Robust wine in extremely elegant texture; it has complex perfumes that range from raspberry to cocoa, vanilla to pepper, coffee to cassis (blackcurrant). Rich and full taste with very thick sweet tannins.

Food Matching

This wine can be paired with rich red meat dishes or with game and sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
VD0517	Rosso dell'Abazia	Cabernet Sauvignon: 60% Cabernet Franc: 30% Merlot: 10%	2017	13.0%	Cork	6X0.75lt	No	No	No	No