



RECANTINA

Veneto, Italy
Serafini & Vidotto



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