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# IMPERO

## WINE DISTRIBUTORS

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### SERNA 932

### ROSSO TRE VENEZIE IGT

BORGOMOLINO, RED WINE

#### APPELLATION

Veneto, Italy

#### VARIETAL COMPOSITION

Refosco, Merlot, Cabernet Sauvignon

#### ALCOHOL CONTENT

15% vol.

#### WINEMAKING

Hand-harvested from late September to early October. A portion of Refosco is dried in trays for about two months. After de-stemming, all varieties undergo skin maceration at 26–28°C for 14–16 days. The wine then matures for around 24 months in 500-L French oak tonneaux, followed by 4 months of bottle ageing.

#### TASTING NOTES

Intense violet color with delicate garnet shades. The nose is expressive and complex with hints of Mediterranean spices. The palate is soft and well-structured with a richly fruity profile. Aging in small wooden barrels enhances its aromatic complexity, adding notes of liquorice and cinnamon.

#### FOOD PAIRING

Perfect paired with grilled meats, baked meats, small game, and ideal with aged cheeses.  
Serve at: 18-20°C



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