

IMPERO

WINE DISTRIBUTORS



SERNA 932 ROSSO TREVENEZIE 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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