



WINE NAME:

2022, Frizzante Villa d'Arfanta , Vinicola Serena, Veneto, Italy

PRODUCER:

Vinicola Serena

LOCATION:

Treviso , Italy

WINEMAKER(S):

Busetto Ermes

VINTAGE:

2022

ABV:

10.5%

GRAPE(S):

TREBBIANO/VERDUZZO/GLERA

ATTRIBUTE:

PRODUCER IN A NUTSHELL: Serena Wines 1881 is located in the heart of the Prosecco region, a stone's throw from Conegliano, to which it is closely linked, witness its historic residences dotting the gentle hills decorated by rows of vines that seem embroidered on the landscape. Now run by the fourth and fifth generations with Giorgio Serena and his son. The family can boast a tradition of over 100 years in the wine trade, a true passion for wine-making. In 2019 the hills where Prosecco DOCG is produced became one of UNESCO's World Heritage Sites.

HOW THE WINE IS GROWN:

These 6 hectares of vineyard stand on the splendid slopes to the north-east of Conegliano-Valdobbiadene, in the hamlet of Arfanta di Tarzo. The grapes from this estate are used for the prestigious Ville d'Arfanta prosecco.

VINIFICATION: Made in a 'frizzante' style, with Charmat method this frizzante wine has a light sparkle rather than a full on fizz. Frizzante wine is a result of second fermentation in a tank. This is the process used, by arresting fermentation before all the sugar is transformed into alcohol, a less fizzy and slightly sweet wine.

TASTING NOTES:

Enjoy fine bubbles, lively peach and apricot fruit, and a crisp frothy freshness on the finish. At only 10.5% alcohol, it's a mouth-watering aperitif; a great party fizz served with canapés and appetisers.

FOOD PAIRING: Excellent with aperitif , cheese and small Tapas,

SERVING TEMP: 5-8 C RECOMMENDED GLASS: Champagne wine glass