

*Azienda Agricola*  
**Dal Forno Romano®**

**2003 VIGNA SERÉ**  
**PASSITO ROSSO VENETO I.G.T.**

Without a doubt this wine represents the jewel in the crown of our company.

Produced in very limited amounts and on very rare occasions, it constitutes the emblem of the land from where it hails. Recioto, the symbol of Verona, is the wine from which originates this concentration of fruit. In the forty-year history of the company, Vigna Seré has only been released for six vintages: 1988, 1990, 1994, 1997, 2003 & 2004.

Vigna Seré possesses immense opulence and density, with preeminent hints of plum, black cherry, raspberry, chocolate and coffee. A good level of sharpness supports the refined tannins that, with their sweetness and elegance, gift the drinker moments of intense emotions. Persistence. Nuances of truffle, tobacco and new leather wrap around the finish.

Unique in its class, the essence of this wine epitomizes all the passion and experience that we have developed

### SOIL

Situated in the town of Tregnago, at an altitude 350 metres above sea level, the soil can be distinguished by its particular chalky clay formation. The vineyard faces east-west.

### HARVEST

From 20th September to 25th October, the finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in a plastic plateau and are then left to rest for four months in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow.

### BLEND OF GRAPES

55% Corvina, 15% Rondinella, 20% Croatina, 10% Oseleta. The grapes used in the production of Vigna Seré come from vines which have a minimum age of ten years. It is important to point out that this wine is not produced every year but only when optimal climatic conditions ensure for a truly exceptional yield.

### PRESSING

Pressing usually occurs in the middle of January after a further manual control of each bunch of grapes has been carried out, in order to remove any grape that has been damaged during the months of the drying process.

### FERMENTATION

Fermentation takes place in steel tanks at a controlled temperature of around 28°, which are equipped with a sophisticated computerised system which allows for automated punching for a period of around 15 days, including the final maceration which takes two days.

### AGING

After the racking process, the Vigna Seré rests for a few days in stainless steel tanks which, thanks to their particular shape, allows for easy decantation and, subsequently, is placed in new barrels to mature for 36 months.

### BOTTLING

The final phase of the production process, which takes place once assembly of the barrels has finished and mass filtration has been obtained. The wine undergoes further bottle aging until release, which usually takes place seven years after the harvest.



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