

Cascina Pian d'Or

Serena SWEET RED WINE



Vine

Moscato, Brachetto and Freisa

Training system and yield

Guyot System, yields 90-100 q/ha

Harvest

After much attention to maturation of grape, around the first week of September.

Alcohol content

5-7° by Vol.

Vinification

Grapes are hand-picked in small baskets. Destemmed and squeezed, followed by maceration on skins for about 24-36 hours before being pressed. The must is filtered and refrigerated at 0 C. and stored until fermentation. After a few months and only with the markets request, production is started. The must is transferred to temperature controlled steel autoclaves and warmed back to 20 C. for fermentation with selected yeasts added to turn the sugars into alcohol. Once it has reached 5-7% alcohol, fermentation is stopped by refrigeration at 3 C. This method preserves the perfect balance of acidity, sugars and alcohol. It goes through a sterol micro filtration where the remaining yeast is removed and the pure fresh wine is ready for bottling.

Tasting notes

Serena is a versatile wine with aromas of rose and an accent of rhubarb-strawberry pie. On the palate, the wine has raspberry and cherry flavors with a rich mid-palate and lingering, complex finish. Lightly "frizzante", Serena has the perfect balance between sweetness and acidity. Serve at 6-8 C in a round glass. It is ideal with desserts especially those with fruit and also an enjoyable aperitif.