

# SERENA

## SWEET RED WINE



### Vine

Moscato, Brachetto and Freisa

### Soil

Limestone and marls, hills of about 400 m. a.s.l.

### 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 % by Vol.

### Vinification

Grapes are hand-picked in small baskets, destemmed, squeezed and, after 24-36 hours maceration on skins, finally pressed. The must is filtered, refrigerated to 0 C. and moved to cooling vats, in order to prevent undesired fermentations and maintain the aromas of the grapes. After a few months and based on market demand, production starts. The must is transferred to pressurized vats with temperature control and warmed back to 20° C. The fermentation occurs with the addition of selected yeasts, which turn sugar into alcohol. Once it has reached 5% alcohol, fermentation is stopped by cooling down the wine to 3° C. This method preserves the perfect balance of acidity, sugars and alcohol. Microfiltration sterilizes and stops any residual yeast and the pure and 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.

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