

## Passito Rosso Vigna Seré IGT 2004

Dal Forno Romano

<b>Type</b>	Süsswein
<b>Origin</b>	Italien, Veneto
<b>Producer</b>	Dal Forno Verona
<b>Classification</b>	IGT
<b>Expansion</b>	36 months barrique
<b>Contents</b>	37.5 cl
<b>Vintage</b>	2004
<b>Enjoyment phase</b>	up to 32 years
<b>Serving temperature</b>	14 - 16° C
<b>Alcohol content</b>	12 %
<b>Grape varieties</b>	Dolcetto 100 %
<b>Awards</b>	99 Parker /
<b>Article no</b>	13401704

### Comments

It is undoubtedly the flagship of the company. It is only produced in very limited quantities and on very rare occasions, and is the emblem of the land from which it comes. Recioto, the symbol of Verona, is the wine from which this fruit concentrate is made. Vigna Seré has immense opulence and density, with predominant notes of plums, black cherries, raspberries, chocolate and coffee. A good acidity supports the refined tannins, which convey moments of intense emotion with their sweetness and elegance. Unique in its kind, this wine captures in its essence all the passion and experience developed over years of dedicated work.

### Pairing

Blu Cheese, dark chocolate

