REBÉGOLO
COLLI EUGANEI DOC
SERPRINO

ORIGIN OF THE NAME
Rebégolo, in the Venetian dialect,
stands for a lively, curious, a little rebellious child ,
just like our Serprino

NAME
Colli Euganei Doc Serprino sparkling

ORIENTATION OF THE VINES
North - West

SOIL
Marl - Alluvial

YEAR OF PLANTING
1985

DENSITY OF PLANTING
3800 vines per hectare

TRAINING SYSTEM
Double Guyot

GRAPE YIELD / HECTARE
1,20 t/ha

PICKING SEASON
Second week of September

GRAPES
100% Glera

WINEMAKING NOTE
Grapes are pressed very quickly,
then a light pressing and temperature
is reduced to about 18°C. A static decantation,
inoculation of selected yeasts to carry
out the alcoholic fermentation,
the wine remains cold stored in steel
tanks until the second fermentation
gives life to the final product

MATURATION and REFINING
Charmat method 45 days

ALCOHOL / SUGAR
11% alcohol - 11g / lt sugar residual

TASTING NOTE
Clear straw yellow with greenish reflections;
delicate with hints of golden apple,
pear and pineapple on the nose,
crisp and smooth on the palate. Creamy mousse

SERVICE TEMPERATURE
6°C - 8°C

FOOD PAIRING
Easy drinking, good as an aperitif,
excellent with fish, goes well with light dishes

BOTTLE and CLOSURE
Dark Dede / Microgranule cork stopper / standard cork - twine binding
0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /
pallet 8 levels - 480 bott.

VIGNA RÒDA
Strazzacappa Gianni Via Monte Versa 1569 35030 Vo' (PD) www.vignaroda.com