



VIGNA RÒDA



VIGNA RÒDA

Vigna Ròda has a long tradition of wine production in the Regional Park of the Euganean Hills.

This volcanic region, located in the province of Padua, is known as "The Hills of Venice" because characterized by these "cones" emerging from the Po Valley offer a unique and spectacular environment.



It is important to preserve and protect this territory and our company philosophy is reflected in a careful and environmentally friendly agricultural practice. During the harvest, we harvest good and healthy grapes that give life to typical wines and character, such as reds and whites Euganean and Fior d'Arancio DOCG, our flagship. Our production is aimed at an attentive and curious audience, convinced that a bottle of wine can give unique and unforgettable emotions.

AROMA 2.0

MOSCATO SECCO



ORIGIN OF THE NAME

Aroma is an abbreviation of the type of grape used which is an aromatic one. When you refer to a Moscato you think about a sweet sparkling wine, here a different version, a 2.0 dry one!

NAME

Veneto IGP Bianco

ORIENTATION OF THE VINES

West - South

SOIL

Limestone and marl

YEAR OF PLANTING

1985 - 2007

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

0,90 t/ha

PICKING SEASON

Early September

GRAPES

100% Moscato Bianco

WINEMAKING NOTE

Destemmed, crushed and pressed grape must is cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

6 months in steel tank then 3 months of aging in the bottle

ALCOHOL / SUGAR

13% alcohol - 4.5 g / lt sugar residual

TASTING NOTE

Dry white wine, notes of pineapple, sage and lemon on the nose; sapid and well balanced on the palate

SERVICE TEMPERATURE

10°C - 12°C

FOOD PAIRING

Asparagus and eggs, rice and pumpkin, fish main courses.

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes /
pallet 8 levels - 528 bott.

VIGNA RÒDA

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

SCARLATTO

COLLI EUGANEI ROSSO



ORIGIN OF THE NAME

The colour of Catholic vestments and of academic robes of Doctor of Medicine for our flagship wine!

NAME

Colli Euganei Doc Rosso

ORIENTATION OF THE VINES

South - West

SOIL

Calcareous Marl

YEAR OF PLANTING

2000

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

0,80 t/ha

PICKING SEASON

End of September

GRAPES

60% Merlot - 40% Cabernet Sauvignon

WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over for the extraction of colour and aromatic substances; the wine is poured into barriques and tonneaux where malolactic fermentation continues for about a month

MATURATION and REFINING

18 months in barriques and tonneaux then in concrete tanks for 6 months, bottling and refinement in the bottle

ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

TASTING NOTE

Intense ruby colour; aromas of vanilla, spices, morello cherry and red fruit on the nose; dry, full bodied with soft and well balanced tannins on the palate

SERVICE TEMPERATURE

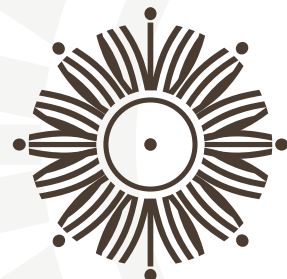
18°C

FOOD PAIRING

Grilled red meat, game or savoury aged cheeses

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes /
pallet 8 levels - 528 bott.



VIGNA RÒDA

BEI TEMPI

COLLI EUGANEI BIANCO



ORIGIN OF THE NAME

The Colli Euganei Bianco is a historical wine of our territory as its grapes were born with the Euganean viticulture. In the past, these grapes were harvested together without considering the different grape ripening time, giving life to the Bianco Euganeo. Today, we propose it in a modern way, trying to revive the old good times linked to the traditions of our land

NAME

Colli Euganei Doc Bianco

ORIENTATION OF THE VINES

Southwest

SOIL

Clay and peaty

YEAR OF PLANTING

1970

DENSITY OF PLANTING

3500 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1,20 t/ha

PICKING SEASON

Second week of September

GRAPES

60% Garganega - 30% Tai

10% White Muscat

WINEMAKING NOTE

Destemmed, crushed and pressed grape are cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

3 months in steel tank and a short refinement in the bottle

ALCOHOL / SUGAR

12.5% alcohol - 3.5 g / lt sugar residual

TASTING NOTE

Straw yellow notes, yellow fruit tones with hints of pineapple, sage and lime on the nose; well balanced on the palate

SERVICE TEMPERATURE

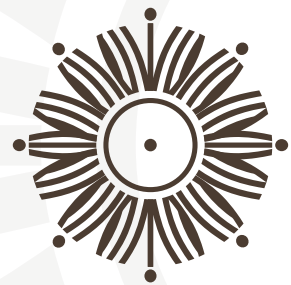
10°C - 12°C

FOOD PAIRING

It pairs perfectly to first courses such as risotto or pasta, goes well with fish and white meat

BOTTLE and CLOSURE

Bordolese Vip / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes / pallet of 5 levels - 720 bottles



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CA' ZAMIRA

CHARDONNAY

IGP



ORIGIN OF THE NAME

Grandmother Zamira was the first in the family to decide to plant a vineyard on our land

NAME

Veneto IGP Chardonnay

ORIENTATION OF THE VINES

West

SOIL

Calcareous Marl

YEAR OF PLANTING

1998 - 2012

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

0,90 t/ha

PICKING SEASON

Early September, sometimes late August

GRAPES

100% Chardonnay

WINEMAKING NOTE

Destemmed, crushed and pressed grape must is cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

6 months in steel tank then 3 months of aging in the bottle

ALCOHOL / SUGAR

13% alcohol - 3 g / lt sugar residual

TASTING NOTE

Dry white wine, notes of pineapple, tropical apricot and bread crust on the nose; smooth, harmonious and well-balanced on the palate

SERVICE TEMPERATURE

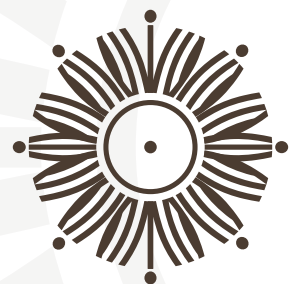
10°C - 12°C

FOOD PAIRING

First courses with white sauce-based sauces, Milanese risotto, fish main courses

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.



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PIÈ DEL MONTE

VENETO IGP BIANCO



ORIGIN OF THE NAME

The grapes of this wine ripen at the foot of our hills we commonly call "Monti". Initially, the IGT white was made up of mixed grapes, they did not pay attention to the different varieties, just a good wine for the farmer's meal. Our white IGP is a blend of Garganega and Moscato bianco, two grapes which represent our Veneto and its territory

NAME

Veneto IGP Bianco

ORIENTATION OF THE VINES

Southwest

SOIL

Clay peaty

YEAR OF PLANTING

1970

DENSITY OF PLANTING

3500 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1,20 t/ha

PICKING SEASON

Second week of September

GRAPES

60% Garganega - 40% White Tai

WINEMAKING NOTE

Destemmed, crushed and pressed grape must is cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

3 months in steel tank and a short refinement in the bottle

ALCOHOL / SUGAR

12% alcohol - 3.5 g / lt sugar residual

TASTING NOTES

Straw yellow notes, yellow fruit tones with hints of pineapple, sage and lime on the nose; well balanced on the palate

SERVICE TEMPERATURE

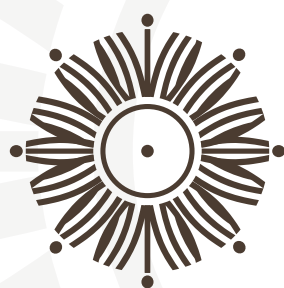
10°C - 12°C

FOOD PARING

It pairs perfectly to first courses such as risotto or pasta, goes well with fish and white meat

BOTTLE and CLOSURE

Bordolese Vip / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes / pallet of 5 levels - 720 bottles



VIGNA RÒDA

ÈSPERO

COLLI EUGANEI DOC CABERNET



ORIGIN OF THE NAME

Its name comes from the natural exposure to the west in the Euganean hills, Èspero in fact, in the literary and poetic language, is used as a synonym for the west

NAME

Colli Euganei Doc Cabernet

ORIENTATION OF THE VINES

West

SOIL

Calcareous marl and alluvial

YEAR OF PLANTING

1996 - 2001

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

0,90 - 1,00 t/ha

PICKING SEASON

End of September

GRAPES

90% Cabernet Sauvignon - 10% Carménère

WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over for the extraction of colour and aromatic substances

MATURATION and REFINING

6 months in tonneaux then in concrete tanks for another 6 months, bottling and a short period of aging in the bottle

ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

TASTING NOTE

Intense ruby red with violet hues;
Nose shows intense herbaceous note, black cherry, plum and ripe red fruit. Well integrated soft tannin, smooth on the palate

SERVICE TEMPERATURE

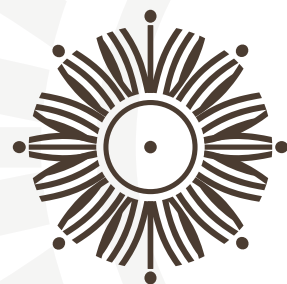
18°C

FOOD PAIRING

Meat-based sauces,
grilled and braised meat, game

BOTTLE and CLOSURE

Bordelese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes /
pallet 8 levels - 528 bott.



VIGNA RÒDA

IL DAMERINO

VENETO IGP MERLOT



ORIGIN OF THE NAME

This warm, elegant and seductive Merlot conquers the most refined palates, just like a dandy would do

NAME

Veneto IGP Merlot

ORIENTATION OF THE VINES

West

SOIL

Calcareous Marl

YEAR OF PLANTING

2005

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

0,90 - 1,00 t/ha

PICKING SEASON

End of September

GRAPES

100% Merlot

VINIFICATION

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over to extract the colour and aromatic substances

WINEMAKING NOTE

3 months in steel tank then in a concrete tank for 8 months, bottled and a short period of aging in the bottle

ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

TASTING NOTE

Intense ruby red with violet hues; a bit herbaceous, hints of violet, coffee, ripe red fruit and morello cherries on the nose. Warm and enveloping, with dense but soft and velvety tannins on the palate

SERVICE TEMPERATURE

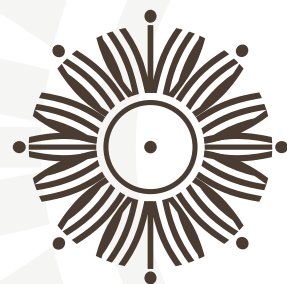
18°C

FOOD PAIRING

Meat-based sauces, grilled meats, game birds

BOTTLE and CLOSURE

Bordelese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.



VIGNA RÒDA

MEZZAVALLE

VENETO IGP ROSSO



ORIGIN OF THE NAME

It refers to the position of the vineyards located in a natural hilly amphitheatre

NAME

Veneto IGP Rosso

ORIENTATION OF THE VINES

West

SOIL

Calcareous Marl

YEAR OF PLANTING

1985 - 1998

DENSITY OF PLANTING

3500 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1,00 t/ha

PICKING SEASON

End of September

GRAPES

60% Merlot - 40% Cabernet Sauvignon

WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 12 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over to extract the colour and aromatic substances

MATURATION and REFINING

3 months in steel tank then a short refinement in the bottle

ALCOHOL / SUGAR

13% alcohol - 3.5 g / lt sugar residual

TASING NOTE

Ruby red with purple hues, red fruits such as cherries and morello cherries on the nose. Harmonious with soft and velvety tannins on the palate

SERVICE TEMPERATURE

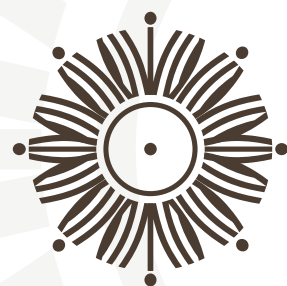
16°C - 18°C

FOOD PAIRING

Meat-based sauces, grilled meat, ossobuco

BOTTLE and CLOSURE

Bordolese Vip / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes / pallet of 5 levels - 720 bottles



VIGNA RÒDA

ZENDAL

COLLI EUGANEI ROSSO



ORIGIN OF THE NAME

In the Venice of the past, ladies used to cover themselves with a shawl called Zendale, or Zendal in dialect. The girls used it in a charming way to approach the shy boys they felt attracted to: as the chosen one approached, they took a hem of the shawl and made it twirl to cover the shoulder, making the long fringes flutter ... which got entangled on the buttons of the future lover, hence the term "Tacar Boton". We think our Colli Euganei Rosso can be a means like the Zendal to make new encounters

NAME

Colli Euganei Doc Rosso

ORIENTATION OF THE VINES

West

SOIL

Calcareous Marl

YEAR OF PLANTING

1985 - 1998

DENSITY OF PLANTING

3500 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1 t /ha

PICKING SEASON

End of September

GRAPES

60% Merlot - 40% Cabernet Sauvignon

WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 12 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over to extract the colour and aromatic substances

MATURATION and REFINING

3 months in steel tank then a short refinement in the bottle

ALCOHOL / SUGAR

13% alcohol - 3.5 g / lt sugar residual

TASTING NOTE

Ruby red with violet hues, blackfruits on the nose. Soft and velvety tannins on the mouth

SERVICE TEMPERATURE

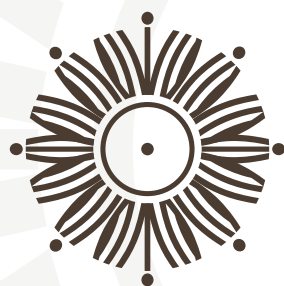
16°C - 18°C

FOOD PAIRING

Meat-based sauces, grilled meat, ossobuco

BOTTLE and CLOSURE

Bordelese Vip / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes /
pallet of 5 levels - 720 bottles



VIGNA RÒDA

PETALI D'AMBRA

COLLI EUGANEI

FIOR D'ARANCIO PASSITO



ORIGIN OF THE NAME

"Petal" is the glass used for passito wines, the colour of Amber is very similar to our passito

NAME

Fior d'Arancio Colli Euganei DOCG
sweet passito

ORIENTATION OF THE VINES

South - West

SOIL

Clay

YEAR OF PLANTING

2001

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

1,00 t/ha

PICKING SEASON

Third week of September

GRAPES

100% Yellow Muscat

WINEMAKING NOTE

Fully healthy ripen grapes are harvested in small boxes and left to dry naturally for about 3 months. Before pressing, the healthy berries are selected, then cold pressing and decanting of the must, the inoculation of the yeasts and the beginning of alcoholic fermentation until the perfect alcohol content is reached

MATURATION and REFINING

6 months in bottle

ALCOHOL / SUGARS

12% alcohol - 180g / lt sugar residual

TASTING NOTE

Golden yellow colour, notes of acacia honey and chamomile on the nose; sweet, full and persistent on the palate

SERVICE TEMPERATURE

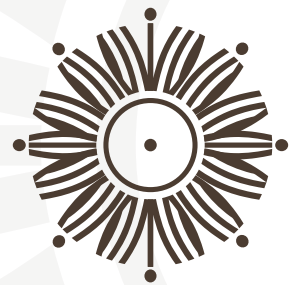
10°C - 12°C

FOOD PAIRING

It goes well with blue cheese and aged cheese. Perfect with dry pastries, especially with typical "Paduan Zaeti" biscuits

BOTTLE and CLOSURE

Special glass S15 / microgranule cork / standard cork
0.375 liter bottle / cardboard box of 12 bottles / level of 10 boxes / pallet 4 levels - 480 bottles



VIGNA RÒDA

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

GOLDEN HOUR

SPUMANTE BRUT ROSATO

ORIGIN OF THE NAME

After a busy working day
it is time to enjoy "Golden Hour"

NAME

Rosé Sparkling Brut

ORIENTATION OF THE VINES

South - West

SOIL

Calcareous and clay

YEAR OF PLANTING

1990

DENSITY OF PLANTING

3700 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1,00 t/ha

SEASON OF PICKING

Last week of September

GRAPES

100% Raboso Piave

WINEMAKING NOTE

Detemmed and crushed Raboso grapes remain in the press for a short maceration of about 6 hours, followed by a very delicate pressing and a short rest period of the must for decanting.

Selected yeasts are inoculated and the relative fermentation at a controlled temperature.

After the alcoholic fermentation, the wine is decanted

MATURATION and REFINING

Charmat method 60 days

ALCOHOL / SUGAR

12% alcohol - 9g / lt sugar residual

TASTING NOTE

Pink colour, fine and persistent perlage, red fruits such as blueberry, raspberry and currant on the nose; dry with a very good acidity typical of this grape variety, smooth and fine mousse

SERVICE TEMPERATURE

8°C

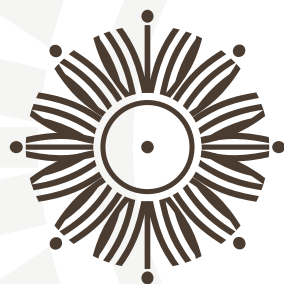
FOOD PAIRING

Excellent as an aperitif, it goes well with fish dishes and shellfish, pasta with white ragù and summer risotto

BOTTLE and CLOSURE

White Dede / microgranule cork / mushroom cork

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

PRAESÈO

FIOR D'ARANCIO SPUMANTE DOLCE



ORIGIN OF THE NAME

"Praesèo"; is the Venetian name of the plot where our Moscato Giallo is grown

NAME

Fior d'Arancio Colli Euganei DOCG
Sweet sparkling wine

ORIENTATION OF THE VINES

West

SOIL

Marl - Alluvial

YEAR OF PLANTING

2001 - 2015

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

1,20 t/ha

PICKING SEASON

Second week of September

GRAPES

100% Yellow Muscat

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 60 days

ALCOHOL / SUGAR

6% alcohol - 120g / lt sugar residual

TASTING NOTE

Straw yellow wine, fine and persistent perlage, aromas of elderberry and notes of orange blossom on the nose; sweet, well balanced acidity, refreshing on the palate

SERVICE TEMPERATURE

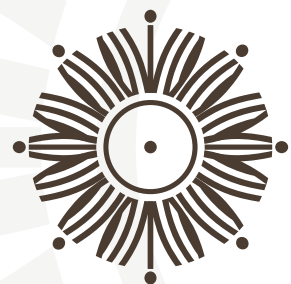
6°C - 8°C

FOOD PAIRING

Good as aperitif, goes well with pastries

BOTTLE and CLOSURE

Piave bottle for sparkling wine / microgranule cork / mushroom cork
0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /
pallet 8 levels - 480 bott.



VIGNA RÒDA

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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

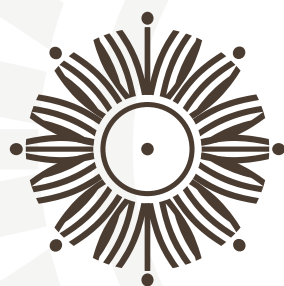
6°C - 8°C

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

PROSECCO

VINO SPUMANTE EXTRA DRY



NAME

Doc Prosecco sparkling Extra Dry

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

1,80 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 / SUGARS

11% alcohol - 12g / lt sugar residual

TASTING NOTE

Clear straw yellow wine; delicate on the nose, smooth, refreshing with a persistent mousse on the palate

SERVICE TEMPERATURE

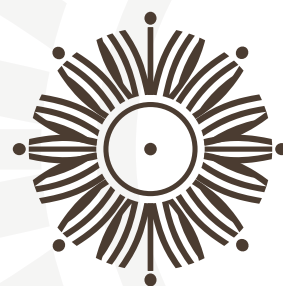
6°C - 8°C

FOOD PAIRING

Aperitifs, appetizers, savoury snacks, fish and shellfish first course, white meat

BOTTLE and CLOSURE

Piave bottle for sparkling wine / Microgranule cork / mushroom cork
0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /
pallet 8 levels - 480 bott.



VIGNA RÒDA