

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

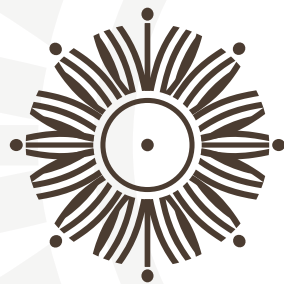
6°C - 8°C

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