



VIGNA RÒDA



Colli Euganei Bianco Doc

Type and Vintage

Colli Euganei Bianco

Location and Exposure

South-West

Soil nature

Clay - peaty

Planted

1970

Wine training system

Capuccina or arched cane

Grape Yield per Hectare

120 Quintal

Blend of grapes

60% Garganega 30% Tocai 10% Muscat

Vinification type

The harvested grapes are destemmed, crushed and pressed, later the must will be cooled down at 18°C and left to decant.

Once the must is perfectly clean, the alcoholic fermentation initiates. The whole process will be realized in thermo-conditioned tanks.

When the fermentation process is completed, the wine will be racked and left to rest for about three months on its own yeasts. After a careful analysis which proves its organoleptic features, the wine will be bottled and prepared for sale.

Aroma and Taste:

The color is pale yellow; the aroma has hints of yellow fruits with scents of pineapple, sage and lime; The taste is sapid and well-structured with a balanced amount of alcohol.

Dish combination:

The wine can be served with main courses of risotto and pasta, perfect with seafood and white meat. Best served at 10°C

Alcohol

11.50 % vol