

# REBÉGOLO

## COLLI EUGANEI DOC SERPRINO



VR Serprino video



### 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

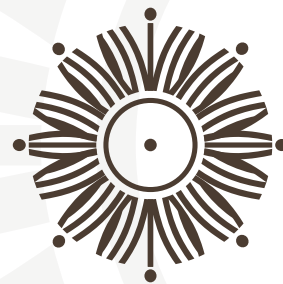
6°C - 8°C

### 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](http://www.vignaroda.com)