



VIGNA RÒDA

Serprino Frizzante Extra Dry



Type and Vintage

Serprino Frizzante Extra dry

Location and Exposure

West

Soil nature

Clay Loam

Planted

1985

Vine training system

Double-arched cane

Grape Yield per Hectare

120 Quintal

Blend of grapes

Glera 100%

Vinification type

The grapes are harvested and pressed perfectly healthy and ripe and immediately crushed to avoid abnormal fermentation. Immediately afterwards the temperature is dropped up to about 18°C in order to preserve the aromas, follows a static decantation and the addition of the selected yeasts to obtain the alcoholic fermentation. The wine will remain stored cold in steel tanks until the foaming process starts which will finalize the product.

Aroma and Taste:

The color is pale yellow with greenish glares; the aroma is fine and delicate with hints golden apple, pineapple and banana; the taste is sparkling with a smooth flavour.

Dish combination:

It is a very versatile wine, it can be sipped in any occasions, as aperitif, excellent with seafood, it prefers delicate dishes. Best served at 8/10°C

Alcohol

11.00 % vol