

## Serprino COLLI EUGANEI DOC VINO FRIZZANTE



**BLEND** 100% Serpina

TYPE OF TERRAIN Volcanic, calcareous 200 metres a.s.l.

**BREEDING SYSTEM** Guyot - double-arched cane

**AVERAGE YIELD PER HECTARE** 100 - 110 quintals

**HARVEST TIME** Late August

**COLLECTION** Manual

**WINEMAKING** The harvested grapes ferment in steel tanks at a controlled temperature. The base wine obtained after it has been stabilised and cleaned is put into a tank for the fermentation process. After about 60-65 days, the desired wine is obtained and is ready for bottling.

**ORGANOLEPTIC CHARACTERISTICS:** Organoleptic characteristics: straw yellow in colour with greenish reflections, an aroma is of young fruit and white flowers with a fresh and delicate taste.

**ALCOHOL CONTENT:** 11% vol.

Via Dietromonte, 12/A 35030 Cinto Euganeo (Padova) - Italy