

Serprino Millesimato

Denominazione DOC

Cultivated in our company since the '60s, it reflects the soil of the Euganean Hills which gives it unique flavor and structure.



Type: White Sparkling Wine

Grapes: 100% Glera

Area: Parco Regionale dei Colli Euganei Veneto

Soil profile: clayey-calcareous of volcanic origin

Harvest: end of August - manual harvest in small cases

Vinification: Cold soft crushing in an environment saturated with nitrogen, slow cold fermentation for 20 days. Second fermentation carried out using special selected yeasts for 25 days. This is followed by a period of 4 months during which the fermentative lees are kept on top of the tank; this procedure, called the long Charmat method, gives the sparkling wine its characteristic fragrance, as well as it ensures the fineness and persistence of its bubbles

Color: Straw yellow with greenish highlights, very fine and persistent perlage

Bouquet: Intense scent of white flowers and chamomile, very elegant

Palate: Soft, non-intrusive, easy-drinking enhances the structure while maintaining optimum freshness

Ideal food pairing: Excellent as an aperitif and shellfish and aged cheeses

Storage: like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Technical Data:

Service temperature: 8° – 10° C

Alcohol : 11,5% by vol.

Residual sugar: 10 gr./lt.

Total acidity: 5,8 gr./lt.

Recommended glass: Flute

Available size: 0.75 cl

