

## **Colli Euganei**

### **Serprino**

**D.O.C.**



#### **DENOMINATION:**

Denominazione di Origine Controllata

#### **PRODUCTION AREA:**

Euganean Hills, Arquà Petrarca. Volcanic soil, with limestone and clay.

#### **GRAPES:**

100% Glera

#### **HARVEST PERIOD:**

Beginning of september

#### **FERMENTATION:**

After a soft pressing, must fermentates in stainless steel with selected yeasts at a controlled temperature of 16°C. Then, it fermentates again at a low temperature up to 2.5 atm (Charmat Method)

#### **DESCRIPTION:**

Slightly sparkling wine with a pale yellow color and a fresh and delicate scent with fruity hues. For its freshness, it is perfect to be drunk at any moment of the day, even as aperitif. It matches lean starters and fish dishes.

Serve at 8°C.

#### **ALCOHOL:**

11,5% vol