



CRISTOFANON  
MONTEGRANDE

## COLLI EUGANEI DOC SERPRINO FRIZZANTE

### Serprino

It is speculated that the Prosecco wine variety, of Karstic origin named Pucino, was the chosen wine of the Empress Livia (the wife of the Roman Emperor Augustus) and arrived in the Colli Euganei with the name of Serprino. Made from the glera grape, it is a slightly sparkling wine, fresh and pleasantly fragrant.

Pale yellow with greenish hues, recalling a scent of fruit, delicate with pleasant memories of white flowers, fruit with white pulp, pineapple. To the taste it is soft and fresh, a versatile wine, easy to drink.

**Typology** / Colli Euganei Serprino

**Grapes** / Serprina (Glera)

**Production Area** / Rovolon (Padua, Italy)

**Year of planting** / 2002

**Planting density** / 2,6 x 1

**Training method** / Double Arched Cane

**Harvest** / End of August - Beginning of September

**Yield** / 100 - 110 q/h

**Maturation** / Steel

**Alcohol by Volume** / 11°

**Served at** / 8°



#### PAIRING

A classic wine for an aperitif, excellent with lean antipastos, light first courses and all kinds of fish dishes.

