



CRISTOFANON
MONTEGRANDE

VIGNETI DELLA SERENISSIMA SPUMANTE DOC METODO CLASSICO

Vigneti Della Serenissima

The name “Vigneti della Serenissima” is a tribute to a fragment of our history, a story of an aristocratic Venetian family that even in the Colli Euganei competed for the primacy of excellence in the production of wine. This “aristocratic” vine variety is acknowledged and commemorated with a strict discipline in its production. The grapes are only cultivated on a hill and the harvesting is rigorously done by hand. The sparkling wines that are labeled Doc “Vigneti della Serenissima” must be produced by means of the traditional method (aging in the bottle). Our grapes that are destined for this small and noble production are from the best rows of Pinot Bianco.

Typology / Spumante metodo classico

Grapes / Pinot Bianco

Production Area / Rovolon (Padua, Italy)

Year of planting / 1996

Planting density / 2,6 x 0,8

Training method / Guyot

Harvest / August

Yield / 80 q/ha

Maturation / On the yeast for 2/3 years

Alcohol by Volume / 11,5°

Served at / 6-8°



PAIRING

Optimal with fresh fish and fish dishes. Excellent with prawns and smoked salmon. Perfect as an aperitif.