



I VINI DEI COLLI EUGANEI

## Serprino

### Colli Euganei doc



We obtain this appealing semi-sparkling wine by fermenting the indigenous Serprina variety - a progenitor of Glera, the grape used to make Prosecco wine - at a low temperature.

Once the alcoholic fermentation is finished, and after a few months' maturation, a second fermentation is carried out in pressurized tanks, thus producing a slight effervescence.

The fresh, floral fragrance that is typical of the variety and its light taste make this an excellent wine to drink in the summer or as an aperitif.



Grapes: 100% Glera grapes, of the Serprina biotype.

Average yield of 13,000 kg of grapes per hectare.



Temperature control during and after vinification.

Re-fermentation at a low temperature up to 2.5 atmospher



Alcohol: 11,5%



0,75l Bordeaux bottle.

6- or 12-bottle cartons.



Fish hors d'oeuvres, Pizza, Vegetable-based soups, pasta and rice dishes.

**Borin Vini e Vigne S.s.a. di Gianni dr. Borin & C.**

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