

# Colleluce

azienda agricola

## VINO ROSSO PASSITO

IO

The wine 10 celebrates the tenth year of the vineyard, a limited production only for the 2009 vintage.

It is an intense ruby red wine with grain reflections. The bouquet is typical of the vernaccia nera with notes of ripe red berry fruit (black cherry, black currant, red plums) and the spiced aromas are enhanced by the maturation in 18-month in barriques. The taste is inebriating, warm, fairly sapid and persistent with a perception of delicate tannins.

It is ideal to be matched with seasoned cheeses and pecorino, lasagna or grilled meats. It is a meditation wine to be enjoyed during your nights.

### Red Wine Passito

*Grapes:* 100% Vernaccia Nera

*Vineyards:* Loc. Sogliano - Colleluce

*Bottles produced:* 2,500 unique edition

*Soil type:* graveled-rocky

*Exposure:* south-east at 500 m.a.s.l.

*Yield per hectare:* 5-7 tons

*Total acidity:* 5.40%

*Dry extract:* 38.80 ‰

*Sugar content:* 12 g/l

*Process:* selection and hand-harvesting, drying of the grapes in special wooden boxes for 2-3 months, fermentation in barriques for 18 months and aging in bottle for at least 6 months.



14-16°C



0,75 l



14,5%vol

