

Colleluce

fazienda agricola

MARCHE ROSSO PASSITO i.g.t.

87km

87 Km is a sweet red wine obtained with a long drying session of the grapes of more than 100 days of the vernaccia nera and the maturation in barriques of at least 18 months.

It is a wine with an intense garnet red color with darker reflections, impenetrable. The bouquet is delicate but decisive, typical of the vernaccia nera with spicy aromas, almond hints and a sweetly inebriating taste, persistent with delicate tannins.

Perfect to be combined with creamy cakes, amaretti (biscuits with almonds), torrone. It is also an excellent enhancer cheese flavors, especially the aged or blue ones.

Sweet Red Wine Passito

Indicazione Geografia Tipica

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano – Colleluce

Bottles produced: 2,000 - 2,500

Soil type: graveled-rocky

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

Yield per hectare: 5 tons

Total acidity: 6%

Dry extract: 32.00 %

Sugar content: 100 g/l

Process: selection and hand-harvesting, drying of the grapes in special wooden boxes for 3-4 months, fermentation in barriques for 18 months and aging in bottle for at least 4 months.



12-14°C



0,375 l



13,5%vol

