

# Colleluce

fazienda agricola

SERRAPETRONA d.o.c.

## brecce rosse

Brecce Rosse is a still dry wine, obtained by 92% of dried Vernaccia Nera grapes and 8% of fresh Merlot.

It is a wine with an intense ruby red colour and a rare smell of ripe red fruit, elevated by the barriques maturation for at least 10/11 months.

It is a fullbodied wine, soft and warm that has to be enjoyed with red meat, game, blue fish.

Excellent matching with dark chocolate.

### Dry Red Wine

#### Denominazione di Origine Controllata

*Grapes:* 92% Vernaccia Nera – 8% Merlot

*Vineyards:* Loc. Sogliano - Colleluce

*Bottles produced:* 2,500 - 3,000

*Soil type:* graveled-rocky

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

*Yield per hectare:* 5 tons

*Total acidity:* 6%

*Dry extract:* 31.00 ‰

*Sugar content:* 2 g/l

*Process:* selection and hand-harvesting, drying of the grapes in special wooden boxes for 2 months, fermentation in barriques for 10-11 months, aging in bottle for at least 6 months.



13-15°C



0,75 l



14%vol

