

# Colleluce

azienda agricola

## VERNACCIA DI SERRAPETRONA d.o.c.g.

sweet

The Vernaccia Dolce, red sparkling wine, is obtained uniquely by the autochthonous vernaccia nera vineyards; the 50% is composed by dried grapes and the remaining 50% of fresh pressed grapes. Both parts of grapes are fermented separately, then joined together directly in the autoclave and left fermenting. Thanks to this process carbon dioxide naturally developed by fermentation, it maintains aromas, scents and natural sugar and the typical aroma of vernaccia nera

The Vernaccia Dolce is a meditation wine to be consumed with cakes, biscuits with almonds, canuccucci and typical "ciambelline" prepared with the same Vernaccia nera. It is a young wine, not suited for aging.

### Sweet Red Sparkling Wine Denominazione di Origine Controllata e Garantita

*Grapes:* 100% Vernaccia Nera  
*Vineyards:* Loc. Sogliano - Colleluce  
*Bottles produced:* 8,500 - 9,000  
*Soil type:* graveled-rocky with  
*Exposure:* south-east at 500 m.a.s.l.  
*Yield per hectare:* 5-7 tons  
*Total acidity:* 5.80%  
*Dry extract:* 24.00 ‰  
*Sugar content:* 52-54 g/l

*Process:* selection and hand-harvesting, drying of the grapes in special wooden boxes for 2-3 months, double fermentation and frothing with the Martinotti method.



0,75 l



12%vol

