

Colleluce

azienda agricola

VERNACCIA DI SERRAPETRONA d.o.c.g.

dry

The Vernaccia Secca, red sparkling wine, is obtained uniquely by the autochthonous Vernaccia Nera vineyards; at least the 50% is composed by dried grapes and the remaining 50% of fresh pressed grapes. Both parts of grapes are fermented separately, left fermenting for a longer period than the Vernaccia Dolce, in order to obtain a sugary part that reaches 18 g/l. The two parts of wine are joined together directly in the autoclave and the third fermentation starts. Thanks to this process carbon dioxide naturally developed by fermentation, it maintains aromas, scents and natural sugar and the typical aroma of vernaccia nera

Perfect as aperitif, excellent combination with cheese, pig meat or ciauscolo (a typical Marche region salami). It is a wine for meal times with fat and tasty food, good to match with lamb or pork, rabbit, coldfish or fried food.

Dry 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

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: 18-22 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.



10-12°C



0,75 l



12%vol

