

Colleluce

fazienda agricola

VERNACCIA DI SERRAPETRONA d.o.c.g.

XXIV canto

The Vernaccia XXIV CANTO is a red sparkling wine, obtained by 100% of dried Vernaccia nera. The drying process last at least 3 months. 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 result is a full-bodied wine that, even being a sweet wine, keeps the typical Vernaccia nera aftertaste bitterness.

It is a curious wine, that can be combined at the end of the meal as a dessert wine, and it is perfect with aged cheeses, red meat, game, wild boar and mallard. It is recommended to consume it young.

Sweet Red Sparkling Wine Denominazione di Origine Controllata e Garantita

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano - Colleluce

Bottles produced: 1,500 - 2,000

Soil type: graveled-rocky

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

Yield per hectare: 5-7 tons

Total acidity: 6%

Dry extract: 24.00 ‰

Sugar content: 55 g/l

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



10-12°C



0,75 l



13%vol

