



Vernaccia di Serrapetrona Collequanto

Denomination: Serrapetrona DOC

Grape Variety: Vernaccia Nera

Vineyard: Vigna Piccola, Vigna Cognoli and Vigna Colli

Training: simple Guyot

Harvest: Second or third decade of October, by hand, after a summer thinning

Vinification: Destemming and pressing of the grapes, 15 day fermentation in steel tanks with automatic churning at a controlled temperature of 24-26°C

Aging: 6 months in steel tanks, 18 months in 25hl oak barrels, further 6 months in the bottle

Alcohol content: (average) 13% vol.

Production: (average) 15.000 bottles

Characteristics: Deep ruby red colour. E legant hints of black cherries and woodland brush, followed by wild strawberries and blueberries. Final notes of bay leaves and mulberry. Elegant taste, mix of spices such as black pepper and red fruit, strong minerality. Fully embodies the strong traits of the Vernaccia Nera

Food pairings: The best pairing is with grilled meats, perfect even with ragù, cold and red meat, semi-matured cheeses such as scamorza cheese, pecorino or Parmigiano Reggiano

Advice: Serve in a wide calice (e.g. Ballon) at a temperature of 16-18° C