



Vernaccia di Serrapetrona Robbione

Denomination: Serrapetrona DOC

Grape Variety: 100% Vernaccia Nera

Vineyard: Vigna Piccola and Vigna Colli

Training: simple Guyot

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

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

Aging: 12 months in steel tanks, 36 months in 25hl oak barrels, and 12 months in the bottle

Alcohol content: (average) 15% vol.

Production: (average) 9.000 bottles

Characteristics: Intense ruby red colour with purple hues. Initial balsamic notes such as liquorice and rosemary. Followed by aromas of red fruit, plums and black cherries. Soft and velvety taste, well balanced, with enhanced elegance and persistence.

Food pairings: Game, red and braised meat, porchetta, polenta and ossobuco

Advice: Serve in a Riedel Bordeaux 416/00 calice at a temperature of 18°C, ensuring that the bottle is opened at least an hour before or use a decanter.

