



Vernaccia di Serrapetrona Passita Sommo

Denomination: IGT Passito Marche Rosso

Grape Variety: 100% Vernaccia Nera

Vineyard: Vigna Croce and Vigna La Fonte, both under the domain of the town of Serrapetrona

Training: Simple Guyot

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

Vinification: Traditional "appassimento", destemming and pressing of the grapes, 15 day fermentation in steeltanks at a controlled temperature of 24-26° C.

Aging: 36 months in oak wood and 12 months in the bottles

Alcohol content: (average) 14% vol.

Production: (average) 5.000 bottles

Characteristics: Ruby red colour with purple hues. Initial aromas reminiscent of dried fruits and flowers, coupled with plums and marasca cherries. Followed by spiced notes, with a finale of tobacco and chocolate. Soft and velvety taste, well balanced, with enhanced elegance and persistence.

Food pairings: Great meditation wine, excellent if served on its own. Special when paired with blue-veined cheese, chocolate desserts, red fruit tarts and traditional dried biscuits.

Advice: Serve in a calice at a temperature of 16-17° C, ensuring that the bottle is opened at least an hour before.