

COLLELUCE



This unique wine was the first DOCG wine from the Marche and is among the most limited wine productions in Italy. It is the rare and very allocated Vernaccia di Serrapetrona grape that makes the wine so unique. The vineyards are located in the municipality of Serrapetrona in the Marche region, not too far from Macerata. The Vernaccia di Serrapetrona grape has been on record since the medieval ages. There are 46 growers that cultivate only 45 hectares (112.5 acres). Only four producers bottle this wine in the sparkling version.

This wine is made using three fermentations. At colleluce, 50% of each bottle of wine is made from Vernaccia di Serrapetrona grapes fermented in stainless steel tanks after they are hand picked. The other 50% is made from passito (air dried) Vernaccia di Serrapetrona grapes. These passito grapes are air dried up to 90 days and then crushed and fermented for 30 days in separate stainless steel tanks. The two wines are then blended and the third fermentation occurs for a period of 7 months in autoclaves, which are special stainless steel tanks used for the production of sparkling wines using the Charmat method. The Vernaccia di Serrapetrona grape lends itself to this unique style of wine making due to its terroir and more importantly, the thick grape skin which must endure air drying.

The DOCG guidelines require a minimum of 85% Vernaccia di Serrapetrona grapes in which a minimum of 35% of the grapes are from passito (air dried). The winery uses this old indigenous grape in exclusivity to achieve the highest pure standards of the Vernaccia di Serrapetrona Sparkling wine. (DOCG)

VERNACCIA DI SERRAPETRONA SPARKLING - DOLCE

REGION: Marche

WINEMAKER: Bruno Iacononi

VARIETAL: 50% ripe grapes and 50% passito grapes of Vernaccia di Serrapetrona

COLOR: Intense ruby color crowned from purple shadings

BOUQUET: Fresh red fruit, jam and spices

TASTE: Sweet, delicate, warm accompanied by a beautiful purple perlage with velvety texture and noble tannins. Balanced and persistent flavors

CASES PRODUCED: 15,000 bottles

AGEING - EN TIRAGE: 7 to 8 months

RESIDUAL SUGAR: 52 g/l

FOOD PAIRING: Dry pastry, biscotti and rustic sugar loaves

SERVING TEMP: 54° - 57° F (12° - 14° C)

