

Colleluce

azienda agricola

VERNACCIA DI SERRAPETRONA d.o.c.g.

sweet

The Vernaccia Dolce, red sparkling wine, is obtained uniquely by the autochthonous vernaccia nera vineyards; the 50% is composed by dried grapes and the remaining 50% of fresh pressed grapes. Both parts of grapes are fermented separately, then joined together directly in the autoclave and left fermenting. 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 Vernaccia Dolce is a meditation wine to be consumed with cakes, biscuits with almonds, canuccucci and typical "ciambelline" prepared with the same Vernaccia nera. It is a young wine, not suited for aging.

Sweet Red Sparkling Wine Denominazione di Origine Controllata e Garantita

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano - Colleluce

Bottles produced: 8,500 - 9,000

Soil type: graveled-rocky with

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

Yield per hectare: 5-7 tons

Total acidity: 5.80%

Dry extract: 24.00 ‰

Sugar content: 52-54 g/l

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



10-12°C



0,75 l



12%vol



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VERNACCIA DI SERRAPETRONA d.o.c.g.

dry

The Vernaccia Secca, red sparkling wine, is obtained uniquely by the autochthonous Vernaccia Nera vineyards; at least the 50% is composed by dried grapes and the remaining 50% of fresh pressed grapes. Both parts of grapes are fermented separately, left fermenting for a longer period than the Vernaccia Dolce, in order to obtain a sugary part that reaches 18 g/l. The two parts of wine are joined together directly in the autoclave and the third fermentation starts. Thanks to this process carbon dioxide naturally developed by fermentation, it maintains aromas, scents and natural sugar and the typical aroma of vernaccia nera

Perfect as aperitif, excellent combination with cheese, pig meat or ciauscolo (a typical Marche region salami). It is a wine for meal times with fat and tasty food, good to match with lamb or pork, rabbit, coldfish or fried food.

Dry Red Sparkling Wine Denominazione di Origine Controllata e Garantita

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano - Colleluce

Bottles produced: 8,500 - 9,000

Soil type: graveled-rocky

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

Yield per hectare: 5-7 tons

Total acidity: 5.80%

Dry extract: 24.00 ‰

Sugar content: 18-22 g/l

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



10-12°C



0,75 l



12%vol



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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



Colleluce

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SERRAPETRONA d.o.c.

brecce rosse

Brecce Rosse is a still dry wine, obtained by 92% of dried Vernaccia Nera grapes and 8% of fresh Merlot.

It is a wine with an intense ruby red colour and a rare smell of ripe red fruit, elevated by the barriques maturation for at least 10/11 months.

It is a fullbodied wine, soft and warm that has to be enjoyed with red meat, game, blue fish.

Excellent matching with dark chocolate.

Dry Red Wine

Denominazione di Origine Controllata

Grapes: 92% Vernaccia Nera – 8% Merlot

Vineyards: Loc. Sogliano - Colleluce

Bottles produced: 2,500 - 3,000

Soil type: graveled-rocky

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

Yield per hectare: 5 tons

Total acidity: 6%

Dry extract: 31.00 ‰

Sugar content: 2 g/l

Process: selection and hand-harvesting, drying of the grapes in special wooden boxes for 2 months, fermentation in barriques for 10-11 months, aging in bottle for at least 6 months.



13-15°C



0,75 l



14%vol



Colleluce

fazienda agricola

VINO ROSSO

cartella 8

Cartella 8 is a table wine for a daily use. It is a simple wine very enjoyable.

It is a still, dry wine, with a bright ruby red color with spicy aromas of berries. In the mouth it is fresh and full-bodied, quite persistent with the characteristic aftertaste of our vineyards.

Ideal as a wine for meal times as for aperitivo or to be matched with typical liver appetizers, and with meat dishes as lasagna, and also with blue fish.

Dry Red Wine

Grapes: 100% Our production grapes

Vineyards: Loc. Sogliano - Colleluce

Bottles produced: 3,000

Soil type: graveled-rocky

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

Yield per hectare: 5-7 tons

Total acidity: 5.60%

Dry extract: 25.50 ‰

Sugar content: 3 g/l

Process: selection and hand-harvesting, pressing of the grapes during harvesting time, fermentation in still tanks.



13-15°C



0,75 l



13%vol



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VINO ROSSO PASSITO

IO

The wine 10 celebrates the tenth year of the vineyard, a limited production only for the 2009 vintage.

It is an intense ruby red wine with grain reflections. The bouquet is typical of the vernaccia nera with notes of ripe red berry fruit (black cherry, black currant, red plums) and the spiced aromas are enhanced by the maturation in 18-month in barriques. The taste is inebriating, warm, fairly sapid and persistent with a perception of delicate tannins.

It is ideal to be matched with seasoned cheeses and pecorino, lasagna or grilled meats. It is a meditation wine to be enjoyed during your nights.

Red Wine Passito

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano - Colleluce

Bottles produced: 2,500 unique edition

Soil type: graveled-rocky

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

Yield per hectare: 5-7 tons

Total acidity: 5.40%

Dry extract: 38.80 ‰

Sugar content: 12 g/l

Process: selection and hand-harvesting, drying of the grapes in special wooden boxes for 2-3 months, fermentation in barriques for 18 months and aging in bottle for at least 6 months.



14-16°C



0,75 l



14,5%vol



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MARCHE ROSSO PASSITO i.g.t.

87km

87 Km is a sweet red wine obtained with a long drying session of the grapes of more than 100 days of the vernaccia nera and the maturation in barriques of at least 18 months.

It is a wine with an intense garnet red color with darker reflections, impenetrable. The bouquet is delicate but decisive, typical of the vernaccia nera with spicy aromas, almond hints and a sweetly inebriating taste, persistent with delicate tannins.

Perfect to be combined with creamy cakes, amaretti (biscuits with almonds), torrone. It is also an excellent enhancer cheese flavors, especially the aged or blue ones.

Sweet Red Wine Passito

Indicazione Geografia Tipica

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano – Colleluce

Bottles produced: 2,000 - 2,500

Soil type: graveled-rocky

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

Yield per hectare: 5 tons

Total acidity: 6%

Dry extract: 32.00 %

Sugar content: 100 g/l

Process: selection and hand-harvesting, drying of the grapes in special wooden boxes for 3-4 months, fermentation in barriques for 18 months and aging in bottle for at least 4 months.



12-14°C



0,375 l



13,5%vol



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GRAPPA

Grappa Colleluce is a unique distillate, deriving from the pomace of passito of vernaccia nera.

It has a curious taste, for true connoisseurs, soft despite the alcohol content, it does not burn the throat but delights the palate with unique sensations.

It is excellent at the end of a meal as a digestive, it is advisable to serve it at a temperature from 14 to 16 ° C.

Distillate from pomace of vernaccia nera passito
Denominazione di Origine Controllata e

Grapes: 100% Vernaccia Nera

Vineyards: Loc. Sogliano - Colleluce

Distillatore: Vittorio Capovilla – Rosà (VI)

Process: pomaces are transported to the distillery to be subjected to an accurate and slow artisan distillation with manual cutting of the head, heart and tail, in order to enhance the aromas and original perfumes.



14-16°C



0,5 l



45%vol

