

TERRE DI SERRAPETRONA

OUR WINES ARE PRODUCED
EXCLUSIVELY FROM OUR GRAPES



The Region Marche



- At the edge of the **Sibillini mountains**, namely Blue Mountains Community
- Steep, dug and steep slopes exposed to E and S
- **Marly-calcareous** soil with fine white clay, rich in stony skeleton
- High-hill climate with **high temperature ranges**. Same parallel of Montalcino but exposed towards the Adriatic sea

The region Marche, land of vernaccia nera



- Autochthonous grape variety
- Cultivated since ancient Roman times
- Limited diffusion: 37 km² around Serrapetrona (Macerata)
- Late maturation
- Thick grape skin suitable for the drying (appassimento)
- Vigorous tannins
- Hints of maraschino and spices

Terre di Serrapetrona: the winery



- The Graidi family is committed to enhancing the “Vernaccia nera” grape variety
- First plant in the year 2000
- 18 hectares of which 80% Vernaccia nera, remaining Pinot Noir, Pecorino, Sauvignon Blanc, Sangiovese
- Average altitude 500m above sea level

Terra di Serrapetrona, our wines



- 1) **ROBBIONE** DOC - Vernaccia Nera in purity
- 2) **COLLEQUANTO** DOC - Vernaccia Nera in purity
- 3) **SOMMO** Passito Marche IGT – Vernaccia Nera in purity
- 4) **BLINK** Pinot Noir Sparkling Rosé
- 5) **UNBIANCO** Pecorino Sauvignon IGT Marche
- 6) **ILBORGIANO** Sangiovese IGT Marche



1) Robbione introduction



ROBBIONE DOC – the authentic cellar reserve

- Alcohol 15%
- Grape variety Vernaccia nera
- The yield of wine per hectare: 35 hl
- Manual harvest
- Natural drying 1-2 months
- Fermentation: 15 days in steel
- 24 months in steel + 24 months in 25 hl oak barrels + 12 months in the bottle



1) Robbione with its perfect pairing



ROBBIONE

- Ruby red with violet highlights
- Elegant notes of red and dried fruits with hints of plum and black cherry
- Spicy finish, tobacco and chocolate
- Soft and velluty taste, elegant and persistent

PAIRING

- Beef fillet Stroganoff
- Game
- Coniglio in porchetta
- Coratella of lamb
- White truffle from Acqualagna
- Risotto with truffles



2) Collequanto introduction



COLLEQUANTO DOC – the direct expression and the unique character of the grape variety

- Alcohol 13%
- Grape variety Vernaccia nera
- Yield in wine per hectare: 42 hl
- Manual harvest
- Fermentation: 15 days in steel
- 18 months in steel, 12 months in 50hl oak barrels and 6 months in the bottle



2) Collequanto with its pairing



COLLEQUANTO

- Intense ruby red
- Beautiful aromatic freshness
- Elegant notes of juicy cherry and red berries, black pepper, balsamic notes
- Spiced finish
- Persistent, smooth tannins and a long, tasty finish

PAIRING

- Olive all'ascolana
- Fried lamb chops
- Grilled meat
- Roasts
- Red lasagne
- “primi piatti” first courses with vegetables



3) Sommo introduction



Sommo Passito rosso Marche IGT- our wine for a happy ending

- Alcohol 14%
- Grape variety Vernaccia nera
- Yield in wine per hectare: 22.5 hl
- Manual harvest
- Natural drying
- Fermentation: 15 days in steel
- 24 months in steel + 24 months in oak/barrigue + 6 months in the bottle



3) Il Sommo with its pairing



SOMMO

- Ruby red with garnet highlights
- Rich, fragrant and intense with a nice freshness
- Balanced sweetness with hints of ripe red fruit such as plum and black cherry
- Long and spicy finish with notes of tobacco, chocolate, liquorice and leather

PAIRING

- Vernaccia ciambelle (donuts)
- Creamy patties - Manjari chocolate sweets
- Dark chocolate
- Pear and chocolate cake
- Blue cheese





4) L'unbianco introduction

UNBIANCO Marche IGT – the white wine with character

- Alcohol 14%
- Blend: 50% Pecorino - 50% Sauvignon Blanc
- Yield in wine per hectare: 40 hl
- Manual harvest
- Cryomaceration, static decantation of the must
- Fermentation at controlled temperature
- Ageing: 3 months on its own fine lees



4) L'unbianco with its pairing



UNBIANCO

- Straw yellow with golden reflections
- Elegant floral and fruity notes, intense minerality
- Final with citrus notes
- Balanced, persistent taste, with remarkable sapidity and great elegance

PAIRING

- Broth (fish soup)
- Frying (Adriatic style)
- Stockfish
- Sea bass, sea bream, blue fish
- Grilled vegetables



5) Borgiano introduction



ILBORGIANO Marche IGT – to make us have our good daily wine (paternoster)

- Alcohol 13%
- Grape variety Sangiovese
- Yield in wine per hectare: 55hl
- Manual harvest
- Vinification 15 days in steel tanks
- Ageing: 6 months on its own fine lees



5) Borgiano with its pairing



ILBORGIANO

- Intense ruby red
- Elegant notes of black cherry red currant, with floral hints of violet and rose
- Slightly spicy finish
- Lively, fresh, harmonious taste, pleasant to drink, even cool 14-16 ° C

PAIRING

- Maccheroncini of Campofilone with red sauce
- Stockfish
- Tagliolini with wild asparagus
- Crescia sfogliata, local cold cuts
- Broad beans and pecorino cheese



6) Blink introduction



BLINK Marche IGT – A sparkling experience

- Alcohol 12%
- Grape variety Pinot Noir
- Yield in wine per hectare: 40hl
- Manual harvest
- White vinification with static decantation of the must
- Fermentation at controlled temperature
- Ageing: 6 months on its own fine lees
- Second fermentation according to the Martinotti method



6) Blink with its pairing



BLINK

- Pale coral colour
- Elegant notes of raspberry, strawberry with hints of rose
- Nice fruity finish
- Fine and persistent perlage
- Fresh, dry and sapid flavour

PAIRING

- Aperitifs and fingerfood
- Seafood appetizers
- Fish dishes
- Mixed fried seafood
- Cold cuts



Our awards 2018



Robbione 2011

- ▶ The Wine Hunter Red Award
- ▶ Bellavita London 3Stars Award
- ▶ Bellavita London Sommeliers Choice
- ▶ Berliner Wein Trophy Gold
- ▶ Mundus Vini Gold

Sommo 2012

- ▶ The Wine Hunter Red Award

Collequanto 2013

- ▶ The Wine Hunter Red Award
- ▶ Mundus Vini Silver

Collequanto 2014

- ▶ The Wine Hunter Red Award
- ▶ Berliner Wein Trophy



Come and visit us at Serrapetrona



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