



Vernaccia Nera is a vine cultivated in the Marche, especially in the Serrapetrona (Macerata) area, where very low quantities are still produced, so much so that it can be considered a rarity, both from the ampelographic and from the oenological viewpoint.

Almost exclusively grown in as little as 100 hectares in a very limited area of the Macerata province, among the Serrapetrona, Belforte del Chienti and San Severino Marche municipalities, Vernaccia Nera is used to produce Vernaccia di Serrapetrona DOCG, sparkling version, and Serrapetrona DOC, devoted to still wines. Vernaccia Nera, together with Vernaccia di Oristano and Vernaccia di San Gimignano, represents the third varietal cultivated in Italy.

Serrapetrona DOC "Falcotto" 2013

GRAPE VARIETIES

Vernaccia Nera

WINEMAKING

In stainless steel tanks.

AGEING

In barriques for 12 months.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Lovely ruby red color which is lively and luminous; the nose is mineral and complex, with a consistent note of morello and red cherries along with sweet spices ranging from black pepper to cinnamon; to the taste the fruit blends with the pleasant spicy note that makes it fresh and firm.

GASTRONOMY

It's excellent with meat dishes, including game.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

