



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 "Morò" 2013

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### GRAPE VARIETIES

*Vernaccia Nera*

### WINEMAKING

*In stainless steel tanks.*

### AGEING

*barriques for 18 months and in bottles for 12 months.*

### ANALYTIC DATA

*Alcohol content: 14.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense ruby red color, very consistent. To the nose it comes across as rich in extracts, sweet spices along with black cherry, plum jam and a pleasant note of boisé; in the mouth it is consistent, with jam and sweet spices along with a dense weave of tannins that with the alcoholic backbone sustain the entire progression.*

### GASTRONOMY

*It's excellent with meat, including game.*

*Serving temperature 18°C*

#### AVAILABLE FORMATS

*75 cl*

