

Colleluce
azienda agricola



VERNACCIA DI
SERRAPETRONA

In 1959, thanks to Mr. Francioni, a farm starts up in order to keep high the name and the quality of one of the most demanded, natural red sparkling wine in Italy: the Vernaccia of Serrapetrona. In 1999, the farm, already a property of the brothers Bonfigli, is promoted with the presence of Mr. Bruno Iacoponi, an oenologistic from the province of Ascoli Piceno. In 2001, simultaneously with the building of a new edifice used as a cellar, we decide to call the farm: Colleluce. Today the firm is minutely and incessantly overseen by Mr. Iacoponi's wife, Mrs. Franca who is endowed with great charisma and sensitivity. With a natural feminine instinct, she is able to let us know what there is of most qualitatively wholesome in the soil, something which is able to colour our emotion with some red drops of joy.

france® *Collelucè*

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The Vernaccia of Serrapetrona is a natural red sparkling wine had 85% from the autochthonous vineyards Vernaccia and 15% from Sangiovese, Montepulciano or Ciliegiole. 45% of the vernaccia grapes is kept and dried in special rooms, the rest, instead, is pressed and put in autoclaves for the fermentation. After about three months, the percentage of the dried grapes is pressed and put in the autoclave for the first fermentation. Afterwards it is added to that 55% of the already fermented grapes for another fermentation. The union of the grapes is done directly in the autoclave in order not to waste the carbon dioxide, the perfume and the natural fragrance of the fruit. The result is a wine with vanishing froth and a perlage with a fine and persisting grain: it has a red colour with shades that change from garnet to ruby red. A wine with a spiced perfume of red fruit, jam and spices. A wine which must be tasted. Absolutely.

france® *Quarano Ede*



SWEET D.O.C.G.

VINEYARDS: *locality Sogliano - locality Colleluce*

ALCOHOL: 12°

TOTAL DRY EXTRACT: 24%

RAISIN GRAPE: 50-55%

TIRAGE TIME: 7-8months

TITRABLE ACIDITY: 5,80%

SUGAR CONTENT: 52gr/lit

DATA SHEET	
DESCRIPTION	

The sweet Vernaccia is made of at least 45% dried grapes and the rest is fresh pressed grapes.

The two parts of grapes are first fermented separately, then joined together directly in the autoclave and left fermenting. Thanks to this process the carbon dioxide, had naturally with the fermentation, is not lost and the wine keeps the sugar till 60gr/lit. The sweet Vernaccia is a meditation wine and must be drunk when it is new. It is very good with cakes, biscuits with almonds, bits and ring-shaped cakes made with the same Vernaccia. Serving temperature 10/12°.

DRY D.O.C.G.

VINEYARDS: *locality Sogliano - locality Colleluce*

ALCOHOL: 12°

TOTAL DRY EXTRACT: 24%

RAISIN GRAPE: 50-55%

TIRAGE TIME: 7-8months

TITRABLE ACIDITY: 5,80%

SUGAR CONTENT: 18gr/lit

DATA SHEET	
DESCRIPTION	

The Dry Vernaccia is made of at least 45% dried grapes and the rest is fresh pressed grapes. The two parts of grapes are first fermented separately, then joined together directly in the autoclave and left fermenting for a period which is longer than the Sweet Vernaccia. In this way the sugary part precipitates and reaches 16 gr/lit.

It is very good with cheese like Pecorino, pit cheese and with sliced, particularly with ciauscolo (a kind of sausage). Ideal serving temperature for the Dry Vernaccia is 10/12°.

