

COLLELUCE
VERNACCIA DI SERRAPETRONA
SECCO (DRY)



Vernaccia di Serrapetrona is a rare sparkler made from a fragrant red grape from a tiny appellation overlooking the Marche coast of Italy. And the only one that sees three fermentations! Made from at least 50% dried grapes, the balance fresh. The fresh ferments after harvest, the dried grapes in January, and the two are combined so that the final fermentation under pressure gives bubbles to the wine. The flavors are extraordinary: balsamic fig, clove, cinnamon, mulberries and cherries. Try it on its own or with biscotti or pound cake.

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