

Soc. Agr. Alberto Quacquareni
Serrapetrona Vernaccia Nera
DOC
Marche, Italy



Varietal	Vernaccia Nera
Vintage	2012
Soil	Thin and stony on top of limestone-marl rock. On the hillsides, mostly calcareous and stony.
Trellising	Guyot
Altitude	450-500 meters above sea level
Direction	East and South
Yield /hectare.	8 tons/Ha. ; 80 quintals/Ha.
Viticulture	Dense plantings resulting in low yields per plant.
Fermentation	10 days at 20° to 22° C. Ageing is completed in stainless steel for min. 10 months and in bottle for 6 months.
Ageing	2 – 3 years
Residual sugar:	2 g/L
Acidity:	5.8 g/L
Sulfites:	