



Vernà

SAN GINESIO SPUMANTE ROSSO Controlled Designation of Origin

Production area

The grapes come from our vineyards located in the territory of San Ginesio, between 300 and 400 meters above sea level, oriented to South/East on the hills of the Fiastrella valley, the soil is medium textured, clayey, deep and fertile.

Grapes

Vernaccia Nera, a typical grape of the Macerata province hinterland, near the Sibillini Mountains.

Vinification and aging

The harvest is in the second half of October and is done by hand. After the soft crushing and de-stemming, it follows the fermentation on the skins at controlled temperature which accentuates all the grape's peculiarities aromatic. The base wine obtained is turned into sparkling wine using the charmat method and after a long re-fermentation (prise de mousse) is bottled and ready to be consumed.

Organoleptic characteristics

Ruby red with purple hues, floral aromas of rose and violet and fruity blackcurrant and blueberries with grassy and spicy notes, fine bubbles, numerous and persistent with a light and persistent red froth, the flavour is sweet but not cloying, with good persistence and great appeal.

Food pairings

Ideal for dry pastry, it is perfect even by itself for a cheerful toast.

Service temperature

11-14° C



www.terredisanginesio.it