

# FONTEZOPPA

Altabella

COLLI MACERATESI RIBONA DOC



# Altabella

**Appellation:** Colli Maceratesi Ribona Doc

**Variety:** Ribona

**Vineyard location:** Civitanova

**Vines/Ha:** 5.000

**Altitude:** 150 masl

**Harvest period:** First ten days of October

**Winemaking:**

Destemming without crushing the berries, followed by gentle pressing. Static settling and racking of the free-run must after 18–24 hours. Pre-fermentation cold maceration for 12 hours on the skins.

**Bottle ageing:** at least 1 year

**Alcohol content:** 12,5%

**Residual sugar:** <1 g/l

**Acidity:** 5.8

**Bottles produced:** 6.600

**Available sizes:** 0,75 - 1,5

