

FONTEZOPPA

Asola

COLLI MACERATESI RIBONA DOC



Asola

Appellation: Colli Maceratesi Ribona Doc

Variety: Ribona

Vineyard location: Civitanova/Serrapetrona

Vines/Ha: 5.000

Altitude: 150 - 450 masl

Harvest period: mid October

Winemaking

Destemming without crushing the berries, followed by gentle pressing. Static settling and racking of the free-run must after 18–24 hours. Fermentation in used French oak barriques. Ageing in French oak barriques with periodic bâtonnage.

Bottle ageing: at least 1 year

Alcohol content: 13,5%

Residual sugar: <1 g/l

Acidity: 5.5

Bottles produced: 1.300

Available sizes: 0,75

