

FONTEZOPPA

Cascià

MARCHE ROSSO IGT PASSITO



Cascià

Appellation: Marche Rosso IGT Passito

Variety: Vernaccia di Serrapetrona

Vineyard location: Serrapetrona

Vineyard size (ha): 20

Vines/Ha: 9.000

Altitude: 450 masl

Harvest period: Second ten days of September

Winemaking:

100% of the grapes are dried for about 3 months. Whole-cluster pressing of the dried grapes, fermentation at controlled temperature and maceration on the skins for 15 days.

Bottle ageing: 1 year

Alcohol content: 14,5 %

Residual sugar: 118 g/l

Acidity: 6.0

Bottles produced: 1.200

Available sizes: 0,375

