

FONTEZOPPA

Jajà Brut

PASSERINA MARCHE IGT
METODO CHARMAT BRUT



Jajà Brut

Appellation: Passerina Marche IGT
Charmat Method Brut

Variety: Passerina

Vineyard location: Civitanova

Altitude: 150 masl

Harvest period: end of August

Winemaking:

Whole-cluster pressing. Static settling, racking of the free-run must and inoculation with selected yeasts. Secondary fermentation in autoclave.

Bottle ageing: 3 months

Alcohol content: 12 %

Residual sugar: 8 g/l

Acidity: 6.0

Bottles produced: 18.000

Available sizes: 0,75 – 1,5

