

# FONTEZOPPA

## Porta Marina ad Est

COLLI MACERATESI RIBONA DOC  
METODO CLASSICO 18 MESI  
DOSAGGIO ZERO



# Porta Marina ad Est

**Appellation:** Colli Maceratesi Ribona Doc  
Metodo Classico 18 months

**Variety:** Ribona

**Vineyard location:** Civitanova

**Vineyard size (ha):** 5

**Vines/Ha:** 5.000

**Altitude:** 150 masl

**Harvest period:** First half of September

## **Winemaking:**

Destemming without crushing the berries and gentle whole-cluster pressing. Static settling and racking of the free-run must after 18–24 hours. Secondary fermentation with selected yeasts. Lees ageing for at least 18 months. Manual remuage.

**Bottle ageing:** 18 months on the lees

**Alcohol content:** 12%

**Residual sugar:** Zero dosage

**Acidity:** 6.0

**Bottles produced:** 6.000

**Available sizes:** 0,75

