

FONTEZOPPA

San Domenico

MARCHE BIANCO IGT



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Appellation: Marche Bianco IGT

Variety: Garofanata

Vineyard location: Civitanova

Vines/Ha: 3.500

Altitude: 150 masl

Harvest period: mid September

Winemaking:

Destemming without crushing the berries followed by soft pressing. Static settling and racking of the free-run must after 18-24 hours.

Bottle ageing: 3 months

Alcohol content: 12%

Residual sugar: 1 g/l

Acidity: 5.5

Bottles produced: 4000

Available sizes: 0,75

