

FONTEZOPPA

Vardò

COLLI MACERATESI ROSSO DOC RISERVA



Vardò

Appellation: Colli Maceratesi Rosso DOC Riserva

Variety: 40% Cabernet Sauvignon, 30 %
Sangiovese, 30% Merlot

Vineyard size (ha): 6

Vineyard location: Civitanova

Vines/Ha: 5.000

Altitude: 150 masl

Harvest period: Merlot first ten days of
September, Sangiovese second ten days of
September, Cabernet Sauvignon last ten days
of September.

Winemaking:

Destemming and crushing, maceration on the
skins for about 15–20 days at controlled
temperature.

Bottle ageing: at least 12 months

Alcohol content: 15,5%

Residual sugar: <1 g/l

Acidity: 5.2

Bottles produced: 10.000

Available sizes: 0,75 – 1,5 – 3

