

FONTEZOPPA

Vernaccia di Serrapetrona

DRY

VERNACCIA DI SERRAPETRONA DOCG



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Appellation: Vernaccia di Serrapetrona DOCG

Variety: Vernaccia di Serrapetrona

Vineyard location: Serrapetrona

Vineyard size (ha): 20

Vines/Ha: 9.000

Altitude: 550 masl

Harvest period: Mid September

Winemaking:

Destemming and crushing, fermentation at controlled temperature and maceration on the skins for 15 days. After the first fermentation, must from dried grapes is added, followed by a second fermentation. Final prise de mousse in autoclave.

Bottle ageing: 6 months

Alcohol content: 12 %

Residual sugar: 18 g/l

Acidity: 5.5

Bottles produced: 6.600

Available sizes: 0,75

