



Mazzola



vinwine brands

Mazzola Colfondo Spumante Bianco Brut



Grape Variety 100% Verdicchio

Vineyard Location Vineyard "Fontenuovo" Senigallia (AN), Marche 1,000 meters from the Adriatic Sea

Soil Clay and limestone

Training System Guyot

Vine Density 4,600 vines per hectare

Yield Per Hectare 7,000/ 10,000 kg. per hectare

Vineyard Size 1.4 hectares

Annual Production 2,000 bottles / year

Harvest Hand harvested in mid-September in crates.

Vinification Short cold maceration in vats "Ganimede", fermentation starts in temperature controlled stainless steel tanks and it finishes in the bottle with its own indigenous yeasts.

Aging It ages for 12 months in bottle

Organic Certifications Soul e Salute - EU Organic

Alcohol Vol 12.5%

Perlage Good persistence of the foam, extremely fine and elegant bubbles.

Color Straw Yellow

Aroma Floral aromas, yellow and citrus fruits, with clear hints of bread crust.

Taste Typically savory, yeasty with aroma of acacia, stone fruit and Mediterranean maquis.

Food Pairing Excellent as an aperitif, with crudo seafood, sushi, or paired with grilled fish and shellfish.

Serving Temperature 8-10° C / 48-50° F

Type Of Cork Natural cork

Bottle Size (L) 0.75

