



Mazzola



vinwine brands

Mazzola Fontenuovo Marche Bianco IGP



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 8,000 bottles / year

Harvest Hand harvested in mid-September in crates

Vinification Cold maceration in vats "Ganimede", fermentation in stainless steel at controlled temperature for about 20 days

Aging 12 months in stainless steel tanks on fine lees with continuous batonnage. It ages for 12 month in the bottle

Alcohol Vol 13.0%

Color Straw Yellow

Aroma Intense and complex on the nose with ripe yellow fruit, peaches, honey, oyster shell, Mediterranean maquis

Taste On the palate the pronounced savoriness is counterbalanced by a creamy texture and a mouth-filling aroma.

Food Pairing Full body wine pairs well with seafood dishes, fish soup, fish with sauces, Mediterranean cuisine, and poultry.

Serving Temperature 12° C / 53° F

Type Of Cork Natural cork

Bottle Size (L) 0.75



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