



Mazzola

FONTENUOVO

IGP Marche Bianco Verdicchio 100% - Organic



Our vineyard of Verdicchio is situated at just 1000 meters of the Adriatic coast. The clay is characterizing the soil our vines are sinking their roots into. Fontenuovo tells the story of the great strength of the Verdicchio, its typical big structure and longevity on these difficult, softened by the sea, soils. Thanks to the long cold maceration of the grapes in the Ganimede tanks we are able to fully seize this strength. Our wine making method is completed with indigenous yeasts fermentation at controlled temperature. The long bâtonnages on fine lees enriches the identity of the Verdicchio, which finds in this way a new dimension of quality, pleasantness and drinkability. The long refinement in the tanks and then in bottle gives to our Fontenuovo complexity and balance in a rich bouquet of sea and land nuances, strength and longevity.

TECHNICAL INFORMATION

Area of origin: Our Vineyard "Fontenuovo" located in the municipality of Senigallia (AN)

Grapes: Verdicchio 100%

Soil: Clay and limestone

Training system: Guyot

Number of plants per hectare: 4600

Maximum output: 1,2 kg per vine

Harvest: Mid-September, only by hand, in crates

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

Maturation: 12 months in large oak barrels on the fine lees and 12 months in stainless steel on the fine lees with continuous batonnages.

Refinement: 12 month in bottle

Alcohol: 14,00% Vol

Bottle size: 750 ml