

ZAMBON VULCANO



Mount Duello (geographic indication) is a lava tongue that opens on one side to the splendid Valdalpone and on the other to the ancient volcanoes of Roncà. It is a unique hill, especially for its soil rich in basalt where the vine embraces the volcanic rock. Here is where our Cru Soave Duello is born, one of our purest and most distinctive expressions of Garganega.

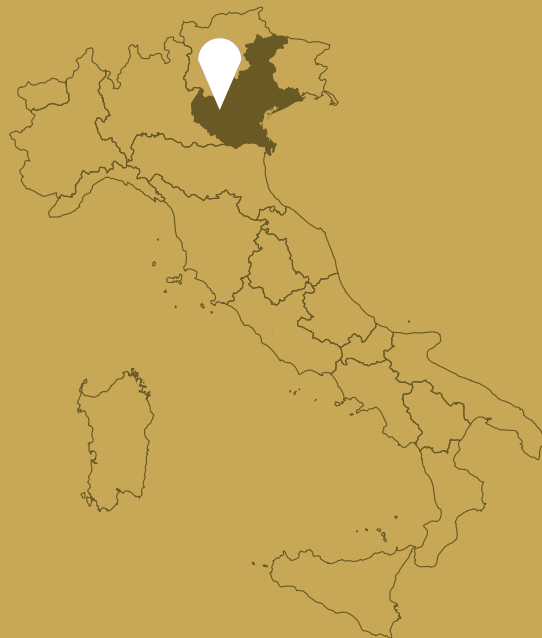
SOAVE DUELLO ZAMBON

Monte Duello (RONCÀ)

from plots of basaltic derivation with altitudes ranging from 100 masl to 200 masl with mainly southern exposure.

Appellation: SOAVE DOC DUELLO U.G.A.

Indigenous yeasts obtained from a rigorous pied de cuve



TRAINING SYSTEM

Pergola veronese
yield per hectare: 40qli



GRAPE VARIETY

Garganega



HARVEST

Manual harvest,
mid of October



FERMENTATION AGEING

Winemaking and aging: In the lower part of the hill, the grapes are destemmed and fermented in steel after a long maceration. In the upper part of the hill, the grapes are vinified in cement tanks after a 48-hour maceration.

The 2 bases are then blended and left in contact with their own yeasts for 2 years.

12%

ALCOHOL

40

SO2T

3,15

PH

6,5

ACIDITY

11°

TEMPERATURE OF
SERVICE