

ZAMBON VULCANO



Our Merlot vineyard is located on the Gambellara slope of Mount Crocetta, where the soil has a volcanic rock skeleton with red reflections, and a slight presence of limestone.

The south-facing exposure allows the vines to be enveloped by the sun's rays from morning until early afternoon.

The combination of these elements results in a unique expression, fresh and enveloping at the same time, with mineral notes and a well-balanced tannin.

LE CIME.VULCANO ZAMBON



APPELLATION: INDICAZIONE GEOGRAFICA TIPICA I.G.T.

PRODUCTION AREA: MONTE CROCCETTA, IN GAMBELLARA (VI).

Altitude 100 MASL

INDIGENOUS YEASTS obtained from a rigorous pied de cuve



TRAINING SYSTEM

Guyot

Yield per hectare: 70 qli



GRAPE VARIETY

Merlot



HARVEST

manual harvest at
the beginning of October



FERMENTATION AGEING

long maceration at controlled
temperature with periodic
delestage. Racking at the
end of fermentation, aging
in steel tanks for 2 years

12,5%

ALCOHOL

35

SO2T

3,25

PH

6,2

ACIDITY

26,002

DRY
EXTRACT