

# ZAMBON VULCANO

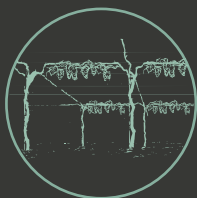
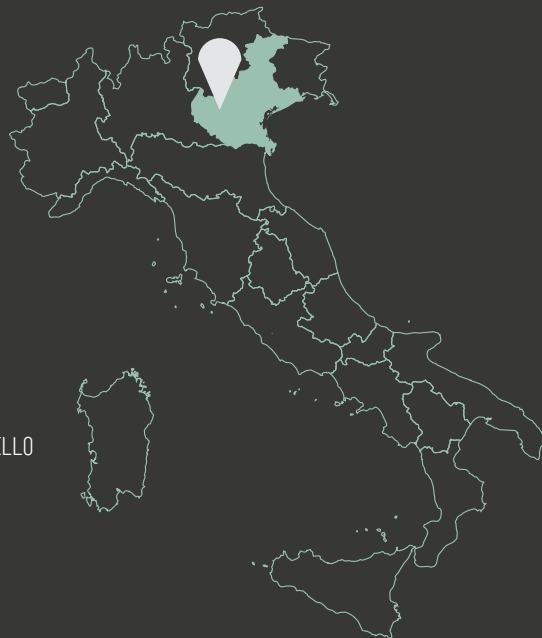


This wine is the highest expression of the Garganega grapes that grow on the Roncà hills,  
a volcanic area covered by the sea millions of years ago.  
The wine is a Soave for every occasion, with an explosive savory taste.  
Its extraordinary freshness makes this wine highly drinkable,  
and it brings you back to its basaltic roots.

# SOAVE VULCANO ZAMBON

## SOAVE DOC

PRODUCED ON THE VOLCANIC HILLS OF RONCÀ, BETWEEN MONTE DUELLO  
AND MONTE CALVARINA AT 250 M.A.S.L.



### TRAINING SYSTEM

Pergola veronese



### GRAPE VARIETY

Garganega



### HARVEST

Manual, 20% in  
mid-September,  
80% in October.



### FERMENTATION AGEING

Cold pre-fermentation for  
30 days at 0°C,  
fermentation with natural  
yeasts in stainless steel  
tanks at a controlled  
temperature. Then aged on  
the lees for 10 months, with  
frequent batonnage.

12%

ALCOHOL

30

SO<sub>2</sub>T

3,05

PH

7,0

ACIDITY

23,00

DRY  
EXTRACT