

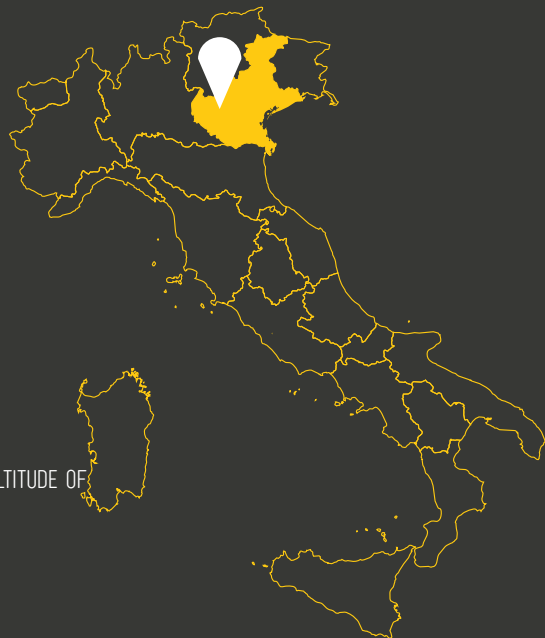
ZAMBON VULCANO



Imagine entering a forest where everything seems magical and thousands of flowers, butterflies, and bees give way to a legendary vineyard.

From the oldest of legends, this wine is born,
but we will only tell you about it when you come to visit our winery.

FIDELIS BIANCO ZAMBON



APPELLATION: IGT VENETO BIANCO

PRODUCTION AREA: HILLY AREA OF GAMBELLARA WITH AN AVERAGE ALTITUDE OF THE VINEYARD OF 400 METERS ABOVE SEA LEVEL.

YIELD PER HECTARE: 25 QLI

INDIGENOUS YEASTS OBTAINED FROM A RIGOROUS PIED DE CUVE



TRAINING SYSTEM

Pergola veronese



GRAPE VARIETY

Uva Garganega



HARVEST

October



WINEMAKING AND AGING

grape maceration and subsequent fermentation at a controlled temperature for 4 months on the skins in cement barrels. The wine is aged for three years on its own yeasts.

13%

ALCOHOLIC
CONTENT

42

SO2T

3,15

PH

6,2

ACIDITY

13°

TEMPERATURE
OF SERVICE