

ZAMBON VULCANO



It is the wine of the soul, because it is made with a bunch of grapes produced by century-old vines west faced, near the old farmhouse. The complexity of perfume and taste is enhanced by its history.

LE CERVARE.VULCANO ZAMBON

SOAVE DOC, AGU DUELLO, CERVARE SINGLE VINEYARD.

PRODUCED IN THE HILLS OF RONCÀ (VERONA, ITALY), ON DUELLO HILL 180-220 MT A.S.L.
YIELD/HE: 8 TONS.

WILD YEASTS.

TASTING NOTES: INTENSE PALE LEMON, THE NOSE EXPRESSES CITRUS, PEACH AND PEAR PERFUMES
WITH HINTS OF BRIMSTONE AND FLINTSTONE. IT CLOSES WITH HERBS AND SWEET SPICE.

IN THE MONTH IT IS COMPLEX, FULL BODIED WITH A FRESH SAPID ACIDITY THAT COMPLETES THE SIP.



TRAINING SYSTEM

Pergola veronese



GRAPE VARIETY

Garganega



HARVEST

Manual harvest, the 20%
is harvested at the beginning
of September, the 80% at
the end of October in small
crates.



FERMENTATION AGEING

Cold soaking with skin
contact for 96 hour.
Fermentation with wild
yeast for two months,
85% in cement, 15% in
French Barrique.
Maturation: 22 months
on fine lees.

12,5%

ALCOHOL

38

SO2T

3,05

PH

6,6

ACIDITY

24,002

DRY
EXTRACT