

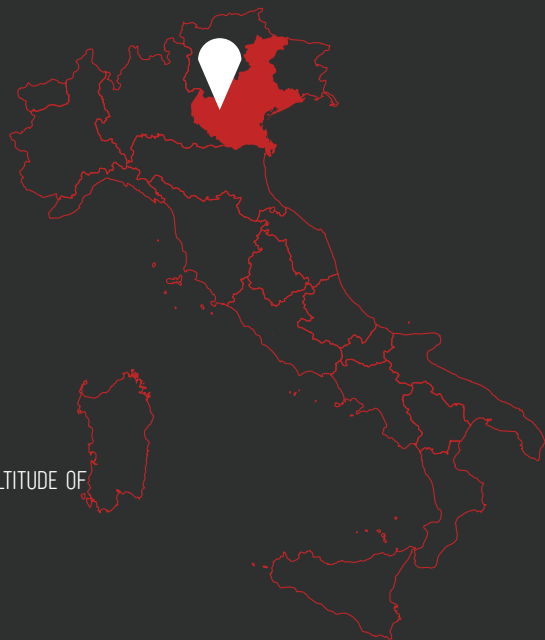
# ZAMBON VULCANO



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 ROSSO ZAMBON



**APPELLATION:** IGT VENETO ROSSO

**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

80% Merlot,  
20% Cabernet Sauvignon



## 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.

13,5%

ALCOHOLIC  
CONTENT

38

SO2T

3,32

PH

6,1

ACIDITY

15°

TEMPERATURE  
OF SERVICE