

Stefano Zoli Matelica DOC

Grape: 100% verdicchio

DOC: Verdicchio di Matelica

Altitude: 380mslm, 430mslm, 470mslm

Facing: sud/est, nord/est

Vine Growing: Double inverted system, Guyot

Harvest: hand made

Harvest time: last week September

Clarification: Cold static

Temp. Ferm.: 18-20°C

Fermentation: Steel vat and concrete vat

Yeast: wild

Ageing: 6 months sur lies 1 month in bt

Alcool: 13,5%

pH: 3,1

Ac. tot: 7,3gr/lt