



Mazzola



vinwine brands

## Mazzola Glarus Marche Bianco IGP



**Grape Variety** 100% Verdicchio

**Vineyard Location** Vineyard "Fontenuovo" Senigallia (AN), Marche 1,000 meters from the Adriatic Sea

**Soil** Clay and limestone

**Training System** Guyot

**Vine Density** 4,600 vines per hectare

**Yield Per Hectare** 7,000/ 10,000 kg. per hectare

**Vineyard Size** 1.4 hectares

**Annual Production** 5,000 bottles per year

**Harvest** Hand harvested in mid-September in crates.

**Vinification** Short cold maceration in vats "Ganimede", fermentation in stainless steel at controlled temperature for about 20 days. Indigenous yeasts

**Aging** 4 months in steel tanks on fine lees with continuous batonnage. It ages for 4 months in the bottle

**Organic Certifications** Suolo e Salute - EU Organic

**Alcohol Vol** 13.%

**Color** Straw Yellow

**Aroma** Scents of saltiness, rocks, savory flavor, ripe yellow stone fruit, Mediterranean herbs

**Taste** Smooth, supple, the aroma displays ripe fruits, slight hint of saltiness, Mediterranean herbs such as thyme, rosemary, juniper with a hint of acacia. The finish is savory

**Food Pairing** Pairs well with all kinds of fish, grilled and baked, perfect with shellfish and crustaceans

**Serving Temperature** 12° C. / 53° F

**Type Of Cork** Nomacorc Sustainable Cork

**Bottle Size (L)** 0.75

