



Azienda Agricola Ca' dei Zago
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VINEYARD. SOIL. FERTILITY.

Founded in 1924, Ca' dei Zago is a hilltop estate, situated at 250 meters a.s.l. on a mid- to high-incline slope. The winery's 4.5 hectares planted to vine are wrapped around the hill (as opposed to running from top to bottom) with east-south-west exposure. The soil is rich in clay and sand mixed with small silex stones (siliceous rock). The fertility of the soil is maintained using composted manure and compost made of pruned shoots and leaves, grasses, stems, and pomace. The compost is aged using Biodynamic Preparations 502 (Yarrow), 503 (Chamomile), 504 (Nettles), 505 (Oak Bark), 506 (Dandelion), and 507 (Valerian). Depending on seasonal weather patterns, the estate also sprays Biodynamic Preparation 500 (Horn Manure) in the fall and 501 (Horn Silica) in the spring after flowering. Green manure is applied only when absolutely necessary.

VINE AGE. ROOTSTOCK. GRAPE VARIETY.

The vineyard at Ca' dei Zago is planted with a density of roughly 3,000 plants per hectare, with vines of varying ages. The oldest Glera vines were planted in 1932-33 using Rupestris du Lot (St. George) rootstock. They were propagated by the winery using *sélection massale* in 2012. Biodiversity in the vineyards is bolstered by the presence of up to 15 percent Bianchetta, Perera, and Verdiso grape varieties.

TRAINING. VINEYARD MANAGEMENT. YIELD.

The estate employs single-trunk, double-arched training. Vineyard management includes a selection of buds, a single topping of the canopy, and hand-mowing between the rows. For vine protection, it uses copper, mined sulfur, propolis, and pyrethrum only when needed. The grapes are hand-harvested around mid-September with a yield of 90-120 quintals per hectare.

VINIFICATION. AGING. VINTAGE NOTES.

The grape bunches arrive at the winery in small crates and then are delicately selected and destemmed on a sorting table. After being crushed, the must is transferred using gravity flow to cement tanks. Maceration with skins is carried out for 1-4 days with occasional pumping over and punching down. Alcoholic and malolactic fermentation both occur spontaneously. The wine is aged over the winter and raked, only when necessary, during a waning third-quarter moon. Clarification, tartaric stabilization, and protein stabilization all occur naturally. In spring, with the first waxing first-quarter moon of March and April, the wines made from the previous fall's harvest are bottled using gravity flow.

The second fermentation is carried out spontaneously in bottle, generating sediment in the bottom (or *fondo*) of the bottle. The wine is then aged for three months. Following bottle aging, the wine has light fizziness and straw-yellow color, with notes of spice and fruit on the nose, and dry flavors and minerality on the palate.

Thanks to a mild spring with ideal conditions for flowering, the 2018 vintage was marked by high yields. Freshness was attenuated because of an extremely warm and dry summer. In Valdobbiadene, as in the Dolomites, the winter was very dry and there was almost no snowfall.

Alcohol: 11%
Dry extract: 19.7 grams per liter
Residual sugar: 0.87 grams per liter
Total acidity: 6.16 grams per liter
Volatile acidity: 0.22 grams per liter
Sulfur: 40 milligrams per liter
Number of bottles produced: 42,648 (750ml), 1,000 magnums (1.5 liter), 100 Jeroboam (3 liter)