



VINCENZO  
**TOFFOLI**  
REFRONTOLO - ITALIA

**PROSECCO DI CONEGLIANO E  
VALDOBBIADENE DOC  
SPUMANTE BRUT**



# PROSECCO DI CONEGLIANO E VALDOBBIADENE DOC SPUMANTE BRUT



Area of production:	Refrontolo, a village situated in the heart of the Conegliano - Valdobbiadene DOC area
Altitude a.s.l.	200 m
Aspect of the vineyards:	South
Training system:	Guyot with 3350 vines/ha 10 buds per vine, 33500 buds per hectare.
Vineyard management:	<ul style="list-style-type: none"> <li>• organic fertilizer;</li> <li>• thinning of bunches and shoots in the spring to give the vine optimum balance, and shoot thinning as required according to the season.</li> </ul>
Grape varieties:	95% Prosecco e 5% Verdiso
Harvest:	Manual
Harvest period:	Mid September, just before the grapes ripen completely.
Yield per hectare:	130 hl
Must-to-fruit ratio:	55%
Sparkling wine production method:	Charmat – Martinotti
Vinification of the basic wine:	<p>Our technological research aims to marry operational practicality with a respect for traditional winemaking techniques.</p> <p>Stages:</p> <ul style="list-style-type: none"> <li>• pressing the whole grapes under vacuum using a modern design hermetic press, in an oxygen-free environment under controlled temperatures in order to retain more of the flavours present in the grapes;</li> <li>• initial fermentation with indigenous yeasts at controlled temperatures, which is important in order to ensure a quality end product;</li> <li>• settling (before and after fermentation) without the use of filtration media; separation of the solid material from the liquid via dedicated racking.</li> </ul>
Second fermentation:	Having produced and selected the basic wine, this then undergoes its second fermentation through the Charmat method, with meticulous daily checks for at least 2 months.
Appearance:	Pale straw-yellow colour with green highlights, and fine and persistent beading.
Nose:	Focussed scents of fresh fruit, crusty bread, citrus and a vegetal note; flavoursome and vivacious.
Palate:	Rounded, well-orchestrated, crisp and zesty.
Serving temperature:	7 – 9° C



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