



VINCENZO  
**TOFFOLI**  
REFRONTOLO - ITALIA

**PROSECCO DEI COLLI TREVIGIANI**  
IGT FRIZZANTE



# PROSECCO DEI COLLI TREVIGIANI IGT FRIZZANTE



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:	Sylvoz with 3350 vines/ha 7/8 buds per cane, 20 buds per vine, 67000 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:	100% Prosecco
Harvest:	Manual, upon ripening
Harvest period:	Mid September
Yield per hectare:	130 hl
Must-to-fruit ratio:	65%
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 using a vacuum press, in an oxygen-free environment under controlled temperatures;</li> <li>• initial fermentation with selected yeasts at controlled temperatures, which is important in order to ensure a quality end product;</li> <li>• settling 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, it is left in a pressurized vat for at least 30 days.
Vista:	Pale straw-yellow colour with green highlights.
Olfatto:	Focussed fruit aromas with pronounced notes of apple and pear.
Gusto:	A youthful, intense, tangy and well-structured taste, flavoursome and well-orchestrated on the palate.
Temperatura di servizio:	6 – 8° C



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