



VINCENZO
TOFFOLI
REFRONTOLO - ITALIA

PASSITO DI PROSECCO



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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">• organic fertilizer;• thinning of bunches and shoots in the spring to give the vine optimum balance, with shoot thinning as required according to the season.
Grape varieties:	100% Prosecco
Harvest:	Manuale con attenta selezione dei grappoli
Harvest period:	100% Prosecco
Yield per hectare:	110 hl
Must-to-fruit ratio:	20%
Vinification:	<ul style="list-style-type: none">• Our technological research aims to marry operational practicality with a respect for traditional winemaking techniques.• Stages:• manual selection and harvest of the grapes in wooden cases, followed by storage in a suitably ventilated room for the slow drying process which lasts until the second half of January;• stemming and crushing the grapes;• crushing with a pneumatic press and cold decanting;• the fermentation process then begins, with a controlled increase in the temperature. The fermentation lasts for several months, until a natural balance is reached between alcohol content and sweetness;• static clarification and filtration, prior to bottling.
Aging:	Aging partly in stainless steel tuns and partly in oak and acacia wood casks.
Appearance:	Golden yellow colour.
Nose:	Overtones of candied fruit, honey, dried figs, citrus fruit and apricot.
Palate:	Sweet and lasting flavour of fruit in syrup complemented by intense flowery aromas.
Serving temperature:	10 – 12° C



TOFFOLI VINCENZO AZIENDA AGRICOLA

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