



VINCENZO
TOFFOLI
REFRONTOLO - ITALIA

AMARANTO DEI VANAI



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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, and shoot thinning as required according to the season. |
| Grape varieties: | 50% Merlot, 25% Marzemino, 25% Cabernet Sauvignon |
| Harvest: | Manual |
| Harvest period: | Late September – early October |
| Yield per hectare: | 110 hl |
| Must-to-fruit ratio: | 65% |
| Vinification: | <ul style="list-style-type: none">• Our technological research aims to marry operational practicality with a respect for traditional winemaking techniques.• Stages:• pressing the whole grapes using a vacuum press, in an oxygen-free environment under controlled temperatures;• maceration on the skins at controlled temperature (20 – 22° C) for 10 – 12 days;• fermentation with indigenous yeasts;• devatting and racking as required;• partial malolactic fermentation. |
| Aging: | Gentle aging in oak casks. |
| Appearance: | Ruby red colour with purplish highlights. |
| Nose: | Lingering and complex red berry fruit, morello cherry and blackberry fragrances with a gentle grassy overtone. |
| Palate: | Offers a well-balanced structure and harmonious sophistication whilst retaining its joie de vivre. |
| Serving temperature: | 14 – 16° C |



TOFFOLI VINCENZO AZIENDA AGRICOLA

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