



VINCENZO
TOFFOLI
REFRONTOLO - ITALIA

**PROSECCO DI CONEGLIANO E
VALDOBBIADENE DOC TRANQUILLO**



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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:	100% Prosecco
Harvest:	Manual
Harvest period:	Late September, on complete ripening of the grapes.
Yield per hectare:	130 hl
Must-to-fruit ratio:	55%
Vinification:	<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">• stemming the grapes and light maceration on the skins;• pressing the whole grapes using a vacuum press, in an oxygen-free environment under controlled temperatures;• fermentation with indigenous yeasts at controlled temperatures, which is important in order to ensure a quality end product;• settling without the use of filtration media;• separation of the solid material from the liquid via dedicated racking.
Appearance:	Straw-yellow colour.
Nose:	Fragrances of apple, wisteria and spring flowers.
Palate:	Clean and crisp, with a fresh, well-fruited flavour, pleasing and intense.
Serving temperature:	8 – 10° C



TOFFOLI VINCENZO AZIENDA AGRICOLA

Via Liberazione, 26 - 31020 Refrontolo (TV) Italia

tel. +39 0438.978204 - fax +39 0438.894556 Cell. +39 339.3457151 - +39 340.4624230

e-mail: info@proseccotoffoli.it - www.proseccotoffoli.it