



VINCENZO
TOFFOLI
REFRONTOLO - ITALIA

VERDISO DEI COLLI TREVIGIANI IGT
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:	Guyot with 3350 vines/ha 10 buds per vine, 33500 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% Verdiso
Harvest:	Manual
Harvest period:	Mid September
Yield per hectare:	130 hl
Must-to-fruit ratio:	60%
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 cold maceration; • 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.
Note:	<p>Verdiso is a wine made from the indigenous grape variety of the same name. It is cultivated on the hills of Refrontolo and on the lower slopes. Although more widely grown in the past, it is now the preserve of a small number of niche producers who maintain the tradition with pride.</p> <p>Cultivation of this vine requires discerning vineyard management, with low levels of nutrients and a well-ventilated and sunny environment to maintain the delicate vegetative system at its best, which is essential to allow maturation of the somewhat thin skinned grape, which is very sensitive to bad weather.</p>
Vista:	Pale straw-yellow colour with green highlights.
Olfatto:	Fragrances of green apple and lemon, with a faint hint of apricot, overtones of fig leaves and a certain spiciness.
Gusto:	Zesty with delicate fruited overtones and a pronounced freshness that cleans the palate.
Temperatura di servizio:	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