



VINCENZO  
**TOFFOLI**  
REFRONTOLO - ITALIA

**PASSITO DI VERDISO**



**VERDISO**

*— vinificato in —*

*Misto di uve parzialmente*

*fermentato*

*ottenuto da uve*

*parzialmente appassite*

2025

**TOFFOLI**

VINCENZO



# PASSITO DI VERDISO



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% Verdiso
Harvest:	Manual, with careful selection of the bunches
Harvest period:	Mid September
Yield per hectare:	100 hl
Must-to-fruit ratio:	17%
Vinification:	<ul style="list-style-type: none"> <li>• Our technological research aims to marry operational practicality with a respect for traditional winemaking techniques.</li> <li>• Stages:</li> <li>• 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;</li> <li>• stemming and crushing the grapes;</li> <li>• crushing with a pneumatic press and cold decanting;</li> <li>• 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;</li> <li>• static clarification and filtration, prior to bottling.</li> </ul>
Aging:	Aging in stainless steel tuns
Note:	<p>This wine, which is produced from the grape variety of the same name, the Verdiso, is becoming particularly rare on account of the difficulty of the drying process, in that dampness of climate hinders storage of the grape, which has an especially thin skin.</p> <p>The volume of production of this wine is very small; the process of selecting the grapes, as for all raisin wines, requires considerable precision and patience, and the fruit store must then be checked on a daily basis for the whole course of the raisining process.</p>
Appearance:	Golden colour.
Nose:	Fragrances of ripe fruit and honey, overtones of candied fruit, Mediterranean spices, hay and dried flowers.
Palate:	Warm, intense, fairly alcoholic, sweet and crisp with strong jammy notes.
Serving temperature:	10 – 12° C



TOFFOLI VINCENZO AZIENDA AGRICOLA

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