



REFRONTOLO PASSITO DOCG

Production area: Refrontolo, in the middle of Conegliano Valdobbiadene zone.

Vineyards altitude: 200/300 m. s.l.m.

Vine variety: Marzemino 100%.

Yield per hectare: 8 t.

Grape harvest: september.

Dehydration process: semi-drying grapes for 4 months in trellis before pressing.

Wine making: soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks.

Aging process: 6 months in steel tanks, short aging in barriques and 3 months in bottle.

Alcohol: 14% vol.

Food combinations: dessert wine excellent with biscuits, jam tart or alone at the end of the meal for meditation.

Service temperature: 14° C.

Preservation: in a fresh place and repaired from the light.

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