



TOFFOLI

Property Name: Toffoli Soc. Agricola, SS	Region: Veneto	Total vineyards: 12 ha. (30 acres)
Established: 1964	Province: Treviso	Years planted: 1964
Township: Refrontolo	Wine area: Conegliano Valdobbiadene	Re-planting: Since 1970
Owner's name: Gabriele, Luciano and Sante Toffoli	Enologist: Gabriele Toffoli	Soil: Alluvial clay
Total Production: 160,000 bottles	Agronomist: Gabriele Toffoli	Yield x vine: 3-4 Kg.
Territory & Locality: Rugged hills	Gen. Manager: Gabriele Toffoli	Density: 3,000 vines/ha.
Elevation: 200 meters (650 ft.)	Cellar Capacity: 50,000 gal. (all steel)	Training: Sylvoz/Guyot
First Traded: 1988		Harvesting: Only manual

Toffoli also makes a rose' spumante - **PINK SHADOW** – BRUT - Vino Spumante – 70% Merlot, 20% Marzemino grape that is typical of the Refrontolo area, and 10% Cabernet.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>Avg. Prod.</u>
<p>Conegliano-Valdobbiadene PROSECCO DOCG</p> <p>Alcohol by volume: 11.5% – 12%</p> 	<p>The full name of the denomination is: Conegliano-Valdobbiadene - DOCG Prosecco Superiore Spumante - Extra Dry - Extra Dry means that the sugar has to be between 1.2 and 2% (12-20 g/l). The grapes are harvested before they are completely ripe in order to guarantee the fragrance and the right balance of acidity. After destemming, the grapes are pressed using a vacuum pneumatic press. With cold static decanting over 12-24 hours, the solid particles (pulp and seeds) precipitate from the wine. The fermentation of the clear must with selected yeasts takes place in stainless steel tanks at a controlled temperature of 59-64° F (17-18° C). After the fermentation, the wine is decanted and separated from the deposited lees. It is then put in stainless steel tanks for further decanting and periodic controls. It takes about three months in order for the wine to be clear. After these operations, the still wine is ready to be made into sparkling wine through the Charmat method in which the wine is put into a pressure tank adding yeasts and minimum parts of sugar, causing a second fermentation to take place. This phase requires an additional 50-60 days and subsequently the wine is ready for bottling. It is clarified and bottled using a counter-pressure filler. The effervescence (interior bottle pressure) of the sparkling wine is around 4.5 atm. The residual sugar of the "Extra Dry" Prosecco is 17 g/l (1.7%) while the total acidity is 5.5-6.2 g/l.</p>	<p>100% Prosecco (Glera)</p>	<p>70,000 bottles</p>
		<p>Charmat method it is also called Italian method this process came out from couple of winemakers from Conegliano.</p> 	

 <p>Prosecco DOC Frizzante</p> <p>Pressure: no more than 2.5 atm</p> <p>Flat cork & string or Flat cork or Crown Closure</p> <p>Production: 40,000 bottles 11% alc/vol</p>	 <p>Prosecco DOC - Frizzante</p>	  <p>Prosecco DOC Treviso Spumante</p> <p>Extra Dry Prosecco DOC Treviso Spumante</p> <p>Pressure of about 4.5 atm</p> <p>Cage & mushroom cork & Production: 15,000 bottles 11% alc/vol</p>	<p>PINK SHADOW - BRUT Vino Spumante 70% Merlot, 20% Marzemino, grape that is typical of the Refrontolo area & 10% Cabernet.</p>   
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