

COLLI DI CONEGLIANO D.O.C.G.
REFRONTOLO PASSITO "FERVO"
From Marzemino Grapes



✓ **PRODUCTION AREA**

Grown on the hills of the "Astoria" Estate, at 120-150 m. above sea level.

Vineyards: with a north-to-south and east-to-west orientation, with 4,000/4,500 grapevines per hectare [average age: 8 - 15 years].

Average production: 1.5/2 kg per grapevine [70/80 q. per hectare]. Yield after the grapes are dried: 30%.

Grape variety: Marzemino.

Growing technique: Gujot.

✓ **TECHNOLOGY**

The grapes, slightly over-mature, are harvested by hand and dried on bamboo racks for approx. 3 months. In mid-December they are crushed and left to ferment in contact with the grape skins, stalks and pips for approx. 2/3 days. The fermentation process is stopped before its natural end in order to obtain a wine with a high content of sugar residues. In Spring it is bottled and is then allowed to age for several months.

✓ **ORGANOLEPTIC CHARACTERISTICS**

Colour: intense ruby with violet reflections.

Bouquet: delicate and characteristic, scented with a strong flavour of marasca cherry and berries.

Taste: sweet, velvety, with a full body, harmonious, savoury with a taste of blackberry and other berries.

✓ **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 13.00 - 14.00

Sugars, g/l 115.00 - 125.00

Total acidity, g/l 5.00 - 6.00

✓ **SERVING TEMPERATURE**

12 - 14° C.

✓ **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

✓ **AS INDICATED IN THE WINE LIST**

Marzemino Refrontolo Passito D.O.C.G. "Fervo" - Astoria

Astoria - 114 [It.0,50]

