

## REFRONTOLO PASSITO

*Single vineyard*

*Grapes: Marzemino*

The Refrontolo Passito was the favourite of Mozart, that called it "Excellent Marzemino", in his opera "Don Giovanni". In Refrontolo, a UNESCO World Heritage site, the production of the Marzemino Passito has a tradition that dates back to 1400. Perfect with chocolate and as a meditation wine.

### TECHNICAL SHEET

**NAME OF THE WINE:** Refrontolo Passito Colli di Conegliano DOCG.

**GRAPES:** 100 % Marzemino.

**HISTORICAL NOTES:** in Refrontolo the production of this wine has a tradition that dates back to 1400. This wine was drunk by mothers after the birth of their sons, because of its recovering features. The Marzemino Passito from Refrontolo impressed also Mozart, who even mentioned it in his opera Don Giovanni in this way: "that excellent Marzemino". In fact he received this wine from Mr. Da Ponte from Vittorio Veneto (a town near Refrontolo), who was Mozart's copyist.

**PRODUCTION AREA:** Colvendrame estate, which is on the hills between Conegliano and Valdobbiadene, a UNESCO World Heritage site. Colvendrame is the name of the hill where this vineyard is; the exposition to the sun and the climate are excellent for grape vine growing.

**ALTITUDE:** 200-350 m.

**SOIL:** with a good balance of all the components. It is rich in tufa which characterises the wine.

**CLIMATE:** mild and windy, with wide changes of temperature between day and night, ideal for the preservation of the aroma and the acidity of the grapes.

**DENSITY OF THE PLANTATION AND TRAINING SYSTEM:** 3.500-5.500 vines per hectare trained with spurred cordon.

**YEAR OF THE PLANTATION:** 1987.

**VINEYARD MANAGEMENT:** to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

**HARVEST:** end of September, when the grapes are ripe and have fully developed their aromatic features and have smoothed tannins. They are carefully selected during the harvest and left to dry.

**VINIFICATION:** when the grapes have reached the right concentration, they are destemmed, crushed selecting the best berries and left to macerate during fermentation. Then the wine is taken out and when the fermentation is finished the wine refines for 36 months in oak barrique. Afterwards it refines even more in bottle.

**TASTING CHARACTERISTICS:** very deep ruby colour, with violet hues, intense scents of ripe wild fruit and of violet, full body, with clear notes of ripe cherry and blackberry; it has a pleasant sweetness.

**SERVING TEMPERATURE:** 14-16°C.

**FOOD MATCHING:** perfect with chocolate, fruit cakes, seasoned cheeses or alone as a meditation wine.

**STORAGE:** in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 50 years, reaching the top after 25-30 years from the vintage.

**ALCOHOL CONTENT:** 13-15% by vol. (it depends on the vintage).

**BOTTLE CONTENT:** 500 ml.

**BOTTLE SIZE** mm (diameter x height): 77x270.

**BOTTLE AND CASE WEIGHT** kg (full): 1,10 kg/bt, 6,80 kg/ca.

**BOTTLES PER CASE:** 6.

**CASES AND BOTTLES PER PALLET:** 15 layers of 6 cases, 90 cases per pallet, 540 bottles.

**CASE SIZE** mm (length x width x height): 490x280x950.

