

# IL COLLE

EST. 1978

VISIONI  DI VITE



## Colli di Conegliano

### D.O.C.G. Refrontolo Passito

#### In the Vineyard

The grapes used are Marzemino, and they can only grow and be collected in 3 municipalities: San Pietro di Feletto, Refrontolo and Pieve di Soligo.

The harvest is made quite early.

#### In the Cellar

The grapes are left to rest on racks until January. Afterwards they are de-stemmed and then pressed. The fermentation takes place in inox tanks and lasts about 15/20 days. Finally, the wine rests for 6 months in barrique, then it is filtered and transferred to steel tanks before bottling.

#### In the Glass

It is a unique wine, different from all other produced in this area. It is a dessert wine, for conversation or meditation. The color is ruby red, with violet notes. The aroma is intense, mostly of blackberry and cherry.

**IL COLLE** Azienda Vitivinicola S.r.l.

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#### Essential Technical Data

**Location:** Hills of San Pietro di Feletto, South-West exposure.

**Soil / Terroir:** Clayey, calcareous and marly.

**Variety / Cultivar:** Marzemino.

**Average Vine's Age:** 15 years.

**N° of Stumps x Ha:** 4.000.

**Average Production x Stump:** kg 2,2.

**Yeald hl x Ha:** 20.

**Alcohol content:** 13,5%.

**Residual Sugars:** 80 - 100 g/l.

**P.H.:** 3.70 – 3.80.

**To be served at:** 14 °C.

**Shelf-life:** 5 years and more.

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