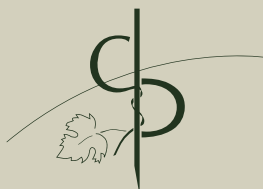


CANTINA  
COL DOVÌGO



BREGANZE

# TORCOLATO

## Technical data sheet

**Denomination**

Torcolato Breganze D.O.C.

**Grape variety**

100% Vespaioia.

**Area of production**

Col Dovigo own vineyards in the hills of Breganze.

**Type of cultivation**

Pruned spur cordon trained.

**Winemaking process**

Handpicked grapes in crates of maximum weight of 10 kg. Natural withering in attic until January, following destemming and slow fermentation at controlled temperature for 90 days. Maturation and aging in French oak barrels for 2 years. Further aging in the bottle for 5 months.

**Alcohol**

13%

**Acidity**

6,0 g/l

**Color**

Golden yellow.

**Aroma**

Intense, warm and fruity, with intense notes of yellow flowers, exotic fruit and honey.

**Taste**

Well-structured. The balance between sweetness and acidity is very harmonious.

**Food matching**

Cookies and old cheeses.

**Suggestions for service**

Temperature of service: 10-12C° in small glass, open the bottle a half hour before the service.

**Available sizes**

0.375 lt - 0.5 lt - 1.5 lt