



CA' DI RAJO

RAGGIO D'INGEGNO

Torchiato di Fregona Colli di Conegliano DOCG



Appellation	Torchiato di Fregona Colli di Conegliano DOCG
Color	Intense golden yellow colour almost an amber that is bright and lively.
Bouquet	It boasts a broad fragrant bouquet, rich in aromas of ripe fruit, jam, and withered and dried grape. Notes of apricots, raisins, dried fruit, but also figs and citrus fruit that evolve into subtle spices such as vanilla.
Taste	In the mouth it is soft, intense and persistent. The acidity elegantly supports the high residual sugar never appearing overpowering: it is sweet but with a bitter aftertaste. A wine that is balanced and at the same time lively due to the high alcohol content

AGRONOMICAL DATA

Grapes	30% Glera, 20% Verdiso, 20% Boschera, 25% Autoctoni (Bianchetta, Daocio) 25
Production area	Veneto, Fregona area and neighbouring municipalities of Cappella Maggiore and Sarmede
Altitude	251 m s.l.m
Stumps per hectare	100
harvest	Half september

OENOLOGICAL DATA

	Grapes dry 7 months days in wooden trellis. The wine ages 2 years and a half in wooden barrels
Ageing in bottle	5 months before sale

ANALYTICAL DATA

Percentage of grape's yield in wine %	25%
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OTHER DATA

Food pairings	It is a meditation wine, excellent as a dessert wine, but it is also an ideal match to ripened cheeses. It couples perfectly well with foie gras and desserts especially pastries.
Serving temperature	10-12° C
Storage	Store in dry rooms, away from light or warm sources..

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