

CIÀCOE

TORCHIATO DI FREGONA
DOCG COLLI DI CONEGLIANO

*Excellent with mature and blue cheeses, foie gras or dry pastries.
Recommended pairing: almond biscuit like Tuscan "cantucci".*

Intense golden yellow colour almost an amber that is bright and lively.

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.

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.

Serving temperature 14-16° C (57-60° F).



WITHERING PROCESS
FOR AT LEAST 120 DAYS
IN DRYING ROOM



AGED FOR AT LEAST
24 MONTHS
IN TONNEAUX

AGRONOMICAL DATA

Grapes	Glera, Verdiso, Boschera, others native grapes (Bianchetta, Daocio)
Production area	Fregona (TV) and surrounding municipalities
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey and rich in limestone, sandstone and pebbles
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	6.60 ÷ 6.80
pH	3.50 ÷ 3.70
Residual sugar (g/l)	150
Alcohol	15.5% vol.

FORMAT / PACKAGING / GIFT BOX

350 ml 1 bottle Lithographed box



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

