

Torcolato

Varieties



Details

Location of vineyard:
Breganze hills

Exposure and type of land:
volcanic and tufaceous hills

Vine layout:
the grapes are dried in a special room for four months to concentrate flavours and sugar

Aging:
for one year in french oak barriques, 1/3 new and 2/3 second usage

Residual sugar:
150 g/l



Organoleptic notes



Brilliant gold



Is sweet and full-bodied, with excellent balance between acidity and sugar. Clear and lively finish with a nice persistence



Intense aromas of honey, flowers, vanilla and touch of elegant wood spices



Perfect pairing with little pastry or local cakes like "fregolata", aged cheeses, like Asiago Stravecchio, or very strongly-flavoured blue cheeses