

TOFFOLI

PROSECCO

Refrontolo (Conegliano)

VENETO

VINCENZO TOFFOLI

As one travels up route A27 from Venice, nearly thirty-seven miles of plains pass before reaching the town of Conegliano and the beginning of the foothills to the Alps (Dolomites). About fourteen miles due west of Conegliano sits the town of Valdobbiadene. Between the two towns, the land is mostly flat where the Soligo River joins the Piave, and the Alpine foothills circumvent this plain, curling around it to the north, to form the DOCG Prosecco di Conegliano-Valdobbiadene. Producers usually shorten this to either Prosecco di Conegliano or Valdobbiadene, depending on which town they are closer to. At the northern limit to the plain, just into the hills, sits the town of Refrontolo, a tiny town of scarcely 2,000 people. Refrontolo is a very close-knit community surrounded by vineyards and woods.

Around Refrontolo, Gabriele Toffoli is a well-respected man. It is not just because his brother was the mayor, nor is it because of his fire-fighting profession, though these attributes don't hurt. It is mostly because, since 1964, the Toffoli family has been producing the finest wines of their neighborhood. It all began with Gabriele's father Vincenzo, who was a gifted grafter of vines in the 1950's. Times were tough, and when he and his wife Maria received an offer to move to England to work as a private gardener, it was hard to turn down. After twelve years he finally returned to his hometown of Refrontolo with his family and in 1964 bought five hectares of land, which he planted to vines. Today, most of the operations around the winery fall into Gabriele's hands, but his two brothers Sante (the former mayor) and Luciano also help in the vineyard. Recent additions to the Toffoli team are now Francesca and Umberto, children of Sante,

An additional fifteen hectares are now leased from a neighbor due to demand for their Prosecco, which is soft, refreshing, and an utter joy to drink.

Prosecco di Conegliano-Valdobbiadene is finally getting some well-deserved recognition as something more than a less expensive alternative to Champagne. Perhaps the most important difference between the two is that not all Prosecco is sparkling. It can be *fermo* (still), *frizzante* (slightly effervescent), or *spumante* (which only means sparkling in Italian, and has nothing to do with sweet). It is also mono-varietal, and while Champagne is usually a blend of grapes. Last, but certainly not least, Prosecco undergoes the bulk-*charmat* process, which is faster (and less expensive) than the *Méthode Champenoise*, in which the wine undergoes its second fermentation in the bottle. The **Charmat method** (also called Italian method) is preferred for Prosecco specifically because it is faster, enabling the wine to get to the market with all its wonderful freshness.

A classic use for Prosecco is in the **Bellini cocktail**, invented by Harry Cipriani at his famous bar in Venice. In a sparkling wine glass, mix one part white peach purée and two or three parts Prosecco. Pour carefully, as the marriage of the two ingredients is quite tempestuous, and the glass will quickly foam over. If possible, set a comfortable rocking chair on a shady porch overlooking a sun-splashed yard, sip and enjoy!



. . . and the Alpine foothills circumvent this plain, curling around it to the north, to form the DOCG Prosecco di Conegliano-Valdobbiadene.

This is the main vineyard of the Toffoli family.

In the following photo gallery we present a detail about vine tying down by Vincenzo Toffoli whose hands and fingers look like branches of old vines.

TOFFOLI

Property Name:	Toffoli Soc. Agricola, SS	Region:	Veneto	Total vineyards:	21 ha. (52 acres)
Established:	1964	Province:	Treviso	Years planted:	1964
Township:	Refrontolo	Wine area:	Conegliano Valdobbiadene	Re-planting:	Since 1970
Owner's name:	Gabriele, Luciano and Sante Toffoli	Enologist:	Gabriele Toffoli	Soil:	Clay, mostly.
Total Production:	200,000 bottles	Agronomist:	Gabriele Toffoli	Yield x vine:	3-4 Kg.
Territory & Locality:	Gentle hills	Gen. Manager:	Gabriele Toffoli	Density:	3,000 vines/ha.
Elevation:	200 meters (650 ft.)	Cellar Capacity:	185,000 gal. (all steel)	Training:	Sylvoz/Guyot
First Traded:	1988			Harvesting:	Only manual

Toffoli also makes a rosé spumante - **PINK SHADOW** – BRUT - Vino Spumante – 70% Merlot, 20% Marzemino grape that is typical of the Refrontolo area, and 10% Cabernet.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>Avg. Prod.</u>
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Conegliano-Valdobbiadene PROSECCO DOCG

Alcohol by volume:
11.5% – 12%



The full name of the denomination is: **Conegliano-Valdobbiadene - DOCG Prosecco Superiore Spumante - Extra Dry -**
 Extra Dry means that the sugar has to be between 1.2 and 2% (12-20 g/l).
 The grapes are harvested before they are completely ripe in order to guarantee the fragrance and the right balance of acidity. After destemming, the grapes are pressed using a vacuum pneumatic press.
 With cold static decanting over 12-24 hours, the solid particles (pulp and seeds) precipitate from the wine. The fermentation of the clear must with selected yeasts takes place in stainless steel tanks at a controlled temperature of 59-64° F (17-18° C).
 After the fermentation, the wine is decanted and separated from the deposited lees. It is then put in stainless steel tanks for further decanting and periodic controls. It takes about three months in order for the wine to be clear. After these operations, the still wine is ready to be made into **sparkling wine** through the **Charmat method** in which the wine is put into a pressure tank adding yeasts and minimum parts of sugar, causing a second fermentation to take place. This phase requires an additional 50-60 days and subsequently the wine is ready for bottling. It is clarified and bottled using a counter-pressure filler.
 The effervescence (interior bottle pressure) of the sparkling wine is around 4.5 atm. The residual sugar of the "Extra Dry" Prosecco is 17 g/l (1.7%) while the total acidity is 5.5-6.2 g/l.

100% Prosecco (Glera) 150,000 bottles

Charmat method
 Called also Marinotti Method from the name of Federico Marinotti, the inventor (1895), Director & Teacher at the Oenological Institute of Asti.



Prosecco DOC Frizzante

Pressure:
no more than 2.5 atm

Crown Closure

Production: 10,000 bottles
11% alc/vol

Prosecco DOC - Frizzante



N'Joy

Pressure of about
1.84 atm

Production: 10,000 bottles
11% alc/vol

Crown Closure



PINK SHADOW - BRUT
Vino Spumante



**70% Merlot;
20% Marzemino
10% Cabernet.**

Vincenzo Toffoli

**Prosecco Spumante DOCG
Conegliano-Valdobbiadene**



Vincenzo Toffoli

**Prosecco Spumante DOCG
Conegliano-Valdobbiadene**



Vincenzo Toffoli

Prosecco DOC Frizzante



Vincenzo Toffoli

Prosecco DOC Frizzante

crown closure



Vincenzo Toffoli

N' Joy - crown closure –
Pressure about 1.84 atm



Vincenzo Toffoli

N' Joy - crown closure – Pressure about
1.84 atm

It is not a Prosecco, it is not a Spring, It not
a Frizzante, it is not still.



Vincenzo Toffoli

Rosé Pink Shadow

(70% merlot - 20% marzemino – 10% cabernet)



BRUT

Vincenzo
TOFFOLI

ROSÉ
PINK SHADOW

Vincenzo Toffoli

Rosé Pink Shadow

(70% merlot - 20% marzemino – 10% cabernet)



Classification Sparkling Wines - Spumante

In order to be defined SPUMANTE, it must have a pressure of at least 3 atm.

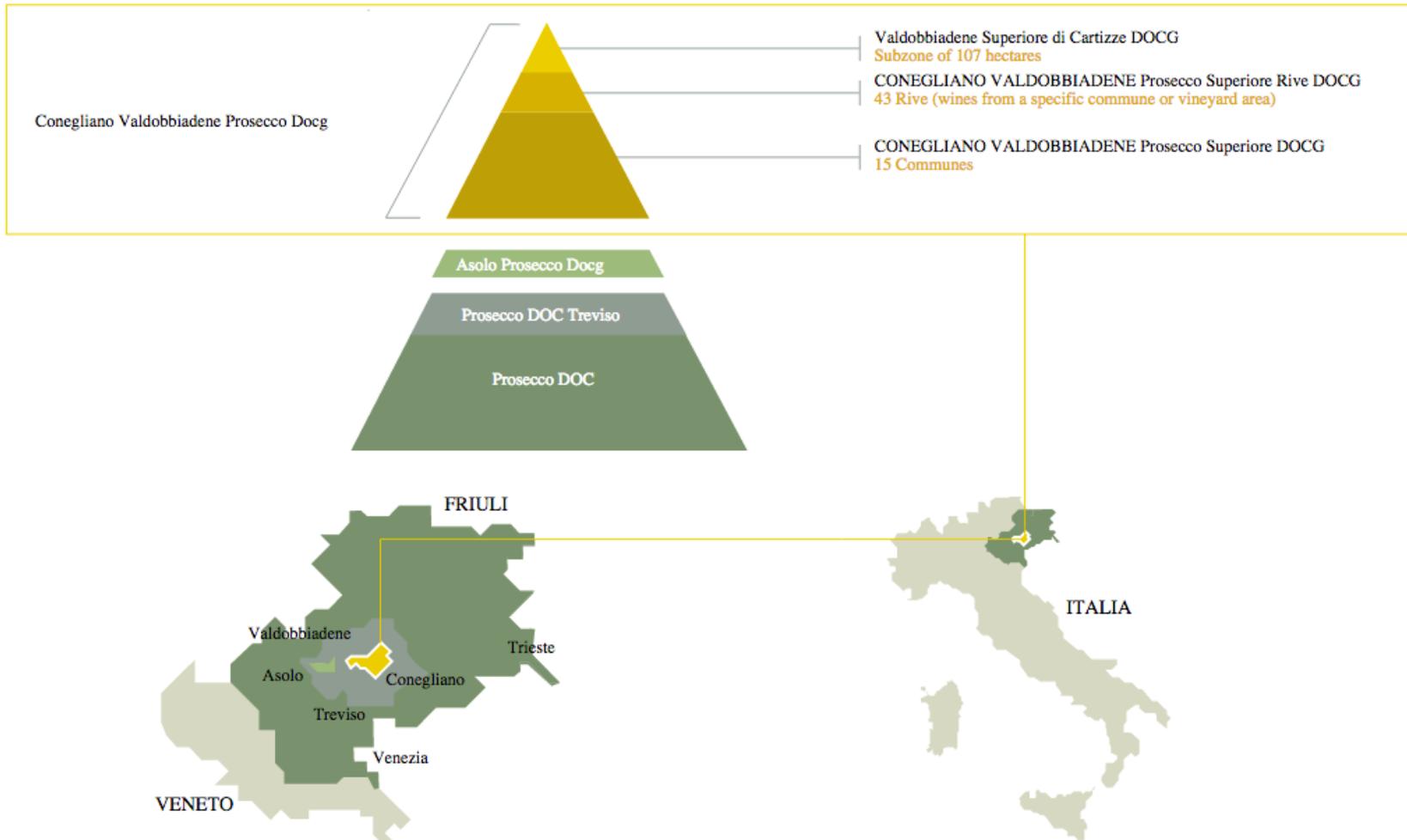
	Residual sugar (g/l)	Pressure of at least 3.0 atm	Pressure (psi)	Time for pris de mousse in large tanks of 30-50hl
Extra Brut	0 - 6	4.5	64	50-60 days
Brut	6 - 15	4.5	64	50-60 days
Extra Dry	12 - 20	4.5	64	50-60 days
Dry	17 - 35	4.5	64	50-60 days
Demi Sec	33 - 50	4.5	64	50-60 days
Dolce	> 50	4.5	64	50-60 days

In order to be defined FRIZZANTE, it must have a pressure between 1 & 2.5 atm

Frizzante	10 - 12	max 2.5	36	30 days about
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The world of Prosecco

Prosecco is a white Italian wine with lively elegance and fruity and floral fragrances.



The world of Prosecco

Prosecco is a white Italian wine with lively elegance and fruity and floral fragrances.

The screenshot shows a web browser displaying the website www.prosecco.it/en/prosecco-superiore-docg/#. The page features a navigation menu with links for News, Press, Area produttori, and Contacts. Below the menu is a search bar and a list of categories: HOME, PROSECCO SUPERIORE DOCG, AREA OF ORIGIN, ACADEMY, CONSORTIUM, and WINERIES. The main content area displays a pyramid diagram illustrating the hierarchy of Prosecco wine classifications. The pyramid is divided into three main sections: a top yellow section, a middle green section, and a bottom dark green section. The top yellow section is further divided into three sub-sections, each with a corresponding label and description:

- Valdobbiadene Superiore di Cartizze DOCG
Subzone of 107 hectares
- CONEGLIANO VALDOBBIADENE Prosecco Superiore Rive DOCG
43 Rive (wines from a specific commune or vineyard area)
- CONEGLIANO VALDOBBIADENE Prosecco Superiore DOCG
15 Communes

The middle green section is labeled "Asolo Prosecco Docg" and "Prosecco DOC Treviso". The bottom dark green section is labeled "Prosecco DOC". The text "Conegliano Valdobbiadene Prosecco Docg" is also visible on the left side of the diagram.

The screenshot shows the website for Prosecco Superiori D.O.C.G. The navigation menu includes: News, Press, Area produttori, Contacts, HOME, PROSECCO SUPERIORE D.O.C.G., AREA OF ORIGIN, ACADEMY, CONSORTIUM, and WINERIES. The main content area features a map of Italy with a callout to the production area in Friuli and Veneto, specifically highlighting Conegliano and Valdobbiadene. Below the map, there are two text blocks: "Its story began in Conegliano Valdobbiadene, a hilly area in North-East Italy, 50 km from Venice and around 100 from the Dolomites." and "In 2009, with the reorganisation of the denominations for Prosecco, the Ministry of Agriculture classified it as a Denomination of Controlled and Guaranteed Origin (D.O.C.G.)."

Its story began in **Conegliano Valdobbiadene**, a hilly area in North-East Italy, 50 km from Venice and around 100 from the Dolomites. Here, for over three centuries, people have grown the grapes that produce Prosecco Superiore, whose success began with the founding of Italy's first School of Winemaking in 1876. The production area covers **15 communes** and represents the heart of the world of Prosecco; it is one of Italy's historic denominations, recognized in 1969. In 2009, with the reorganisation of the denominations for Prosecco, the Ministry of Agriculture classified it as a **Denomination of Controlled and Guaranteed Origin (D.O.C.G.)**, the highest level of quality for Italian wines.

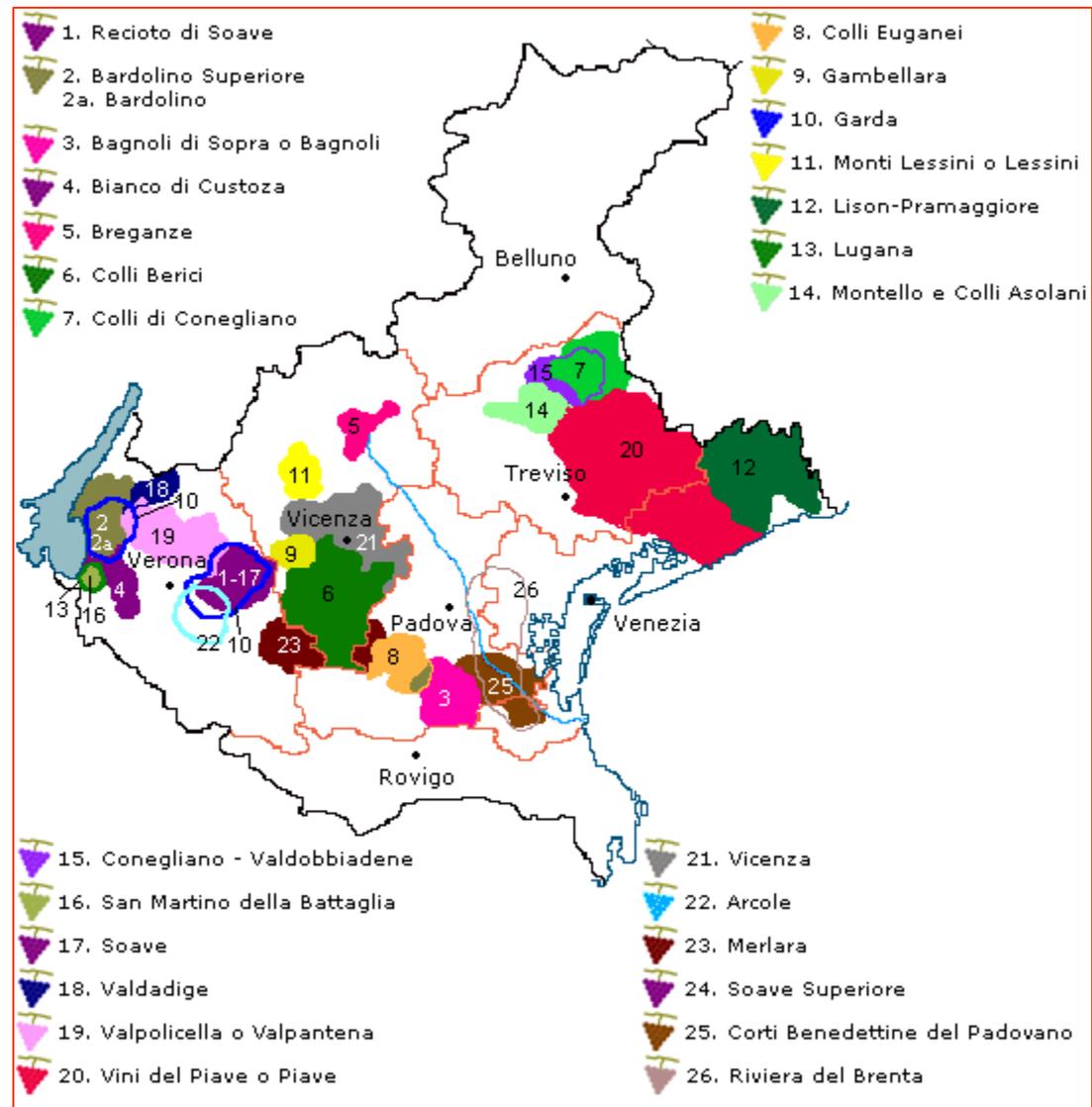
There are also the Asolo D.O.C.G. and the Prosecco D.O.C., covering 9 Provinces in the Veneto and Friuli Venezia Giulia, created to protect the viticultural heritage of Prosecco and defend it around the world.



VENETO
wine zone map

**Conegliano -
Valdobbiadene
wine zone is #15**

**We give credit for
this wine zone map
of VENETO to
<http://lavinium.com>**





From the
top left:
Sante,
Gabriele &
Luciano.

Sitting
Maria &
Vincenzo
Toffoli















2014 AWARDS



CONCOURS MONDIAL DE BRUXELLES 2014

Medaglia d'argento:

- Spumante Extra Dry – Maria - 2013



VINITALY VERONA - 21° CONCORSO ENOLOGICO INTERNAZIONALE 2014



Diploma di Gran Menzione:

- Prosecco DOC Treviso - Frizzante



MOSTRA NAZIONALE VINI PRAMAGGIORE (VE)

53° Concorso Nazionale dei vini DOCG – DOC - IGT

Diploma Medaglia d'oro:

- Spumante Extra Brut – 7 Millesimi - 2013
- Conegliano Valdobbiadene Prosecco DOCG Superiore - Rive di Refrontolo - Spumante Brut – Millesimato - 2013



LA SELEZIONE DEL SINDACO – 13° CONCORSO ENOLOGICO INTERNAZIONALE 2014



Medaglie d'argento:

- Conegliano Valdobbiadene Prosecco DOCG Superiore - Rive di Refrontolo - Spumante Dry – Millesimato – Semplicemente Vincenzo – 2013
- Colli di Conegliano DOC Refrontolo Passito



1° CONCORSO ENOLOGICO FASCETTA D'ORO

FASCETTA D'ARGENTO 2014

- Colli di Conegliano DOC Refrontolo Passito



E' Verdiso

- XXV Mostra dei Vini

Attestazione

- Verdiso Passito



39° MOSTRA DEL VINO DI CANDELU'

SEGNALAZIONE PARTRICOLARE:

- Spumante Extra Brut – 7 Millesimi - 2013
- Spumante Extra Dry – Maria - 2013



MOSTRA DEI VINI VAZZOLA- PRO LOCO VISNA'

MEDAGLIA D'ORO:

- Colli di Conegliano DOC Refrontolo Passito

DIPLOMA DI MERITO:

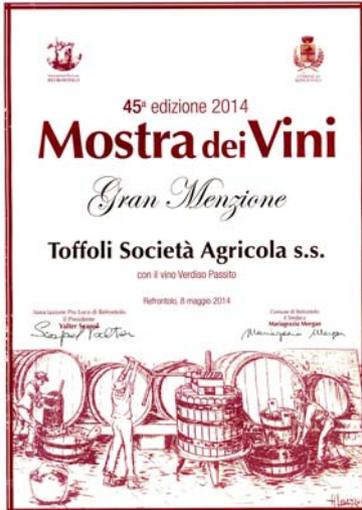
- Verdiso Colli Trevigiani IGT
- Spumante Brut Rosè "Pink Shadow" 2013



MERUM

Segnalazione

- Conegliano Valdobbiadene Prosecco DOCG Superiore - Rive di Refrontolo - Spumante Dry - Millesimato



45° MOSTRA DEI VINI DI REFRONTOLO

GRAN MENZIONE

- Verdiso Passito