



TONELLO



VARIETY

Single-variety winemaking of Durella grape which is cultivated in the small town of Molinetto di Montecchio Maggiore.

GRAPE HARVEST

From the 20th to the 24th October

WINEMAKING

By a soft grape compression we get the must and, after becoming clear by a low-temperature sorting out, it is inoculated with selected yeasts. A slow fermentation by low temperatures occurs by this process and fragrances and tastes are enhanced.

BOTTLING

After a natural stabilization by the effect of cold temperatures, it is bottled by an appropriate filtration in the following spring time.

CHARACTERISTICS

Straw-yellow colour. It is exquisite and pleasant for the palate, with fragrance of green apple and acacia. Alcohol by volume: 11,00 % vol. Total acidity: 6,80g/l

MATCHING

Its light acidity makes it perfect for risottos with cheese, boiled meats, white meat and fish. The best temperature to serve this wine is 10°C.

VARIETY

Single-variety winemaking of Garganego grape which is cultivated in the small town of Molinetto di Montecchio Maggiore.

GRAPE HARVEST

From the 18th to the 25th September

WINEMAKING

By a soft grape compression we get the must and, after becoming clear by a low-temperature sorting out, it is inoculated with selected yeasts. A slow fermentation by low temperatures occurs by this process and fragrances and tastes are enhanced.

BOTTLING

After a natural stabilization by the effect of cold temperatures, it is bottled by an appropriate filtration in the following spring time.

CHARACTERISTICS

Light yellow colour, fresh and delicate smell of elder tree and almond, but savoury and dry flavour. Alcohol by volume: 11 % vol. Total acidity.

MATCHING

To be consumed young, with fish recipes, soups and soft cheese. The best temperature to serve this wine is 8 - 10°C

VARIETY

Single-variety winemaking of Chardonnay grape which is cultivated in the small town of Molinetto di Montecchio Maggiore.

GRAPE HARVEST

from the 5th to the 10th September, handmade.

WINEMAKING

By stemming and soft grape compression we get the must and, after becoming clear by a static and low-temperature sorting out, it is inoculated with selected yeasts. A slow fermentation by low temperatures occurs by this process and fragrances and tastes are enhanced.

BOTTLING

Once we remove the first lees, it is kept in containers for two months with the remaining ones to take on its flavour, and after the right preparations it is put into a pressure tank for the new fermentation that will stop at the pressure of about 2.5 atmospheres.

CHARACTERISTICS

Light yellow, very fine perlage, creamy fizziness, with fruity fragrances, pleasant and lasting flavour. Alcohol by volume: 11,00 % vol. Total acidity: 6,60 g/l

MATCHING

Ideas for happy hour, first and second courses of fish. In addition, it can be well matched with creamy desserts. The best temperature to serve this wine is 5-8 °C

VARIETY

Winemaking of Pinot Grigio grapes grown in Arzignano town.

GRAPE HARVEST

from 20 to 30 of August

WINEMAKING

With soft pressing the must is obtained, which becomes clear through a static low-temperature deposition, and then is inoculated with selected yeasts. That realize a calm and slow fermentation that enhances the flavors and fragrances.

BOTTLING

In spring after being stabilized in a natural way through the action of cold, and a proper filtration, it's bottled.

CHARACTERISTICS

Light straw gold in colour Full and rich in flavor, with a very mouth-filling palate. A fine bouquet of flowers and yellow fruits, as peach. Alcoholic strength: 12,00% vol. Total acidity: 6.0 g / l

MATCHING

Ideal with antipasti, risotto with vegetables and fish dishes. Best served at 10 ° C.

VARIETY

Single-variety winemaking of Cabernet Sauvignon and Cabernet Frank grapes which are cultivated in via Corcirona in Montorso.

GRAPE HARVEST

from the 10th to the 20th October

WINEMAKING

After a stamming the must and the peel ferment in a slow and checked way in order to take out colour and bouquet that will remain later in the draught wine. After resting in a steel tank, the first lees is removed and wine rests inside until spring time, where it becomes stable in a natural way and is then bottled after a light filtration.

BOTTLING

After a natural stabilization by the effect of cold temperatures, it is bottled by an appropriate filtration in spring time.

CHARACTERISTICS

With a ruby red colour and violet hues, it has pleasant fruity fragrances, while it is velvety and harmonious for the palate. Alcohol by volume: 12,00 % vol. Total acidity: 5,80 g/l

MATCHING

It can be matched with many meals, even if its best matching is with red meats, seasoned cold cuts and cheese.

VARIETY

Single-variety winemaking of Merlot grape cultivated in the farm's vineyards in Montorso Vicentino.

GRAPE HARVEST

from the 20th to the 30th September

WINEMAKING

After a stamming the must and the peel ferment in a slow and checked way in order to take out colour and bouquet that will remain later in the draught wine. Once we remove the first lees, wine needs to rest until spring time in steel tanks, where it becomes stable in a natural way.

BOTTLING

After a natural stabilization by the effect of cold temperatures, it is bottled by an appropriate filtration in spring time.

CHARACTERISTICS

With a ruby red colour, it has pleasant fruity fragrances, in particular cherry and jam, while it is velvety and harmonious for the palate. Alcohol by volume: 11,50 % vol. Total acidity: 5,80 g/l

MATCHING

It can be matched with many meals, even if its best matching is with red meats, seasoned cold cuts and cheese. The best temperature to serve this wine is about 18 °C.



11,0%



10/12 °C



11,0%



10/12 °C



12,0%



7/8 °C



12,0%



7/8 °C



12,0%



18 °C



11,5%



18 °C

DURELLO
del Veneto

GARGANEGO
del Veneto

CHARDONNAY
del Veneto

PINOT GRIGIO
del Veneto

CABERNET
del Veneto

MERLOT
del Veneto

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