



TONELLO



VARIETY

Single-variety winemaking of Merlot and Cabernet grapes which are picked up in boxes and withered. They are cultivated in the municipality of Montorso Vicentino.

GRAPE HARVEST

Merlot 10th September, Cabernet 25th September. The grape is picked up in small boxes where it withers to reach the desired degree.

WINEMAKING

After the pressing and a slow fermentation in the vinasse, we separate the wine that after a short time of rest, once the first lees is removed, is put into small barrels of oak toasted for one year.

BOTTLING

The following year during spring time, once we remove the wine from barrels, it is bottled and remains in bottles to ripe for 8 months.

CHARACTERISTICS

Intense ruby red with violet hues, intense fragrances of mixed berries and jam, which on the palate join with tastes of coffee and vanilla slightly perceived.

To be opened one hour before serving, the temperature should be 18-20 degrees.

Alcohol by volume: 14,00 % vol.

Total acidity: 5,80 g/l

MATCHING

Ideal with wild or grilled meats. Is also a meditation wine, ideal with fine dark chocolate.

The best temperature to serve this wine is about 18 degrees.



INCOGNITO
I.G.T

VARIETY

Sweet wine from 100% Garganega grape, which is cultivated in the farm's vineyards in Montorso Vicentino.

GRAPE HARVEST

from the 15th to the 20th September

WINEMAKING

The grape is picked up by hand (choosing the best bunches) and let wither for about 5 months in the barn. It is cold pressed with a 2-bar pressure to take out the best from fragrances and, if weather is cold, the grape ferments slowly. Once fermentation is finished, the product is let improve in the barrique for a short time, then it is bottled after a further period in glass containers.

BOTTLING

During fall time after the grape harvest.

CHARACTERISTICS

Golden straw-yellow colour. Fragrance of ripe fruit, raisins, figs and a balanced aftertaste of almond.

Alcohol by volume: 13,00 % vol.

Total acidity: g/l

MATCHING

Ideal with dry cakes and biscuits or with a good selection of aged cheeses



PASSITO DEL CONTE
RECIOTO DI GAMBELLARA
D.O.C.G

CANTINA TONELLO Società Agricola Semplice
Via Corcironda, 6 36050 Montorso Vicentino (VI)

Tel/Fax +39 0444 686205 | E-mail info@vintonello.com | Facebook vintonello | www.vintonello.com