

# LIESSI

*Col del Moin*

## Colli di Conegliano Refrontolo Passito DOCG

*The wine that best characterizes the Refrontolo area, where it is still produced in small quantities by a few producers who continue to enhance it.*



### *Data Sheet*

AREA OF PRODUCTION	Refrontolo (TV)
ALTITUDE OF VINEYARDS	200/300 meters
VARIETY	Marzemino 100%
YIELD PER HECTARE	10 t.
HARVEST	Manual
WITHERING	4 months on racks
VINIFICATION	Crushing and destemming, followed from fermentation with marc for about four weeks, malolactic fermentation and rest in tonneaux for about twelve months
AGING	Re inement in the bottle three months minimum
ALCOHOL	14% vol
FOOD PAIRINGS	Dry pastries based on red fruit, chocolate, fruit tarts, to try with long-aged / blue cheeses
TEMPERATURE OF SERVICE	14 °C
STORAGE	In a cool place and away from light