



1820
TOSTI
★ ★ ★ ★ ★

ASTI DOCG
DOLCE

GRAPE VARIETY: Moscato bianco Canelli.

TERRITORY: 52 towns in Asti, Alessandria and Cuneo provinces.

TERROIR: heterogeneous, mainly chalky.

HARVEST: first days of September.

PICKING: hand-picking.

VINIFICATION PROCESS: grapes soft pressing and consequent refrigeration of the must.

FERMENTATION: addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5,5 bar overpressure and 7% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

DURATION OF THE SPARKLING PROCESS: 1 month

TECHNICAL DATA

ALCOHOL: 7,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 90 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: subtle, consistent and persistent.

COLOR: straw yellow with sparkling reflections.

SCENT: aromatic, fresh with elegant fruity notes.

TASTE: subtle. The fragrant alcohol content, the sweetness and the sharpness are perfectly balanced. In the aftertaste is clearly perceptible the aroma of the grapes.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZES: cl 20, cl 75, cl 150 magnum