



1820
TOSTI
★ ★ ★ ★ ★

PROSECCO DOC
EXTRA DRY

GRAPE VARIETY: Glera.

TERRITORY: Belluno, Gorizia, Padova, Pordenone, Trieste, Treviso, Udine, Venezia and Vicenza provinces.

HARVEST: first decade of September.

VINIFICATION PROCESS: grapes pressing and white vinification with low-temperature fermentation.

REFERMENTATION: addition of sugary syrup and low-temperature refermentation in autoclave in order to obtain a 5,5 bar overpressure. Fermentation halt through refrigeration.

DURATION OF THE SPARKLING WINE PROCESS: 1 month

TECHNICAL DATA

ALCOOL: 11% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 16 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: fine, consistent and persistent.

COLOR: light straw yellow with sparkling reflections.

SCENT: gentle and fresh. The delicate aromatic note blends with the fruity notes.

TASTE: mellow and lively. A well balanced match of the typical aroma and the slightly bitterish note. The aftertaste is pleasant and clear.

IDEAL TEMPERATURE: 6-8°C

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