

1820
TOSTI
★ ★ ★ ★ ★

GIULIO I RISERVA 2009 ALTA LANGA DOCG

196 years of harvests have made the Metodo Classico Alta Langa DOCG the highest result of the Tosti production. A vintage wine made with 100% Pinot Noir grapes harvested by hand into crates in the hilly vineyards near Canelli to an average height of 350 meters above sea level. A small production obtained from 1,82 hectares of vineyards. 2009 vintage was categorized with a heavy snowfalls winter and a rainy early spring, climatic events that have ensured good water reserves in the ground. The Pinot Noir grapes harvested from the second half of August had a lot of sugar and acidity. An exceptional maturation process. It was clear that 2009 harvest would be confirmed as one of the best in recent years: an outstanding basis for an excellent Metodo Classico Riserva.



AWARDS

- 2014 Concorso enologico internazionale Vinitay (Italy)
Cuvée Giulio I doc 2007
Gran Gold medal
- 2014 Wine enthusiast
Cuvée Giulio I doc 2007
92/100
- 2015 International wine challenge (United Kingdom)
Cuvée Giulio I docg 2008
Silver medal
- 2016 Ultimate Wine Challenge 2016
Altalanga Docg Riserva Giulio I 2009 Metodo Classico
90/100

GRAPE VARIETY: 100% Pinot noir

TERRITORY: the demarcated area includes vineyards in the area of Vesime, Bubbio and Cassinasco located at 350 meters above sea level.

TERROIR: mainly chalky.

HARVEST: from the middle to the end of August.

PICKING: hand-picking in crate.

VINIFICATION PROCESS: soft pressing of the whole grapes.

FERMENTATION: fermentation of the must at the temperature of 14° C for 30 days. Rest for five months on the lees with batonnage to obtain the finest perfumes derived from the lysis of yeast cells.

RE-FERMENTATION: addition of sugary syrup and immediate bottling.

Slow re-fermentation in bottle in air-conditioned rooms at 14° C.

DURATION OF THE SPARKLING WINE PROCESS: at least 30 months on yeast.

Bottles remuage and consequent dégorgement with addition of the dosage syrup.

TECHNICAL DATA

ALCOHOL: 12,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 8 g/l

OVERPRESSURE: 6 bar

ORGANOLEPTIC FEATURES

FROTH: light, generous and evanescent.

PERLAGE: refined, lively and persistent.

COLOR: amber yellow with ripe golden reflections.

SCENT: intense, complex and well defined. The initial flora bouquet recalls of fruity and vanilla hints and is complemented by aromatic and mature notes.

TASTE: elegant and eccentric; a taste of contrasting unique and sophisticated flavors in the long final.

IDEAL TEMPERATURE: 6-8°C

CAPACITY: cl 75, 1.5L, 3L