

1820  
**TOSTI**  
★ ★ ★ ★ ★

## GIULIO I 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.



### 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

**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:** 11 G/L

**OVERPRESSURE:** 6 BAR

### ORGANOLEPTIC FEATURES

**FROTH:** Soft and abundant.

**PERLAGE:** refined, consistent and persistent.

**COLOR:** delicate golden yellow with bright reflections.

**SCENT:** very intense, subtle, with vanilla and fruity hints perfectly matching ripe fruit and bread crust notes.

**TASTE:** fine, savory and elegant. The aftertaste is persistent with floral and vanilla notes.

**IDEAL TEMPERATURE:** 6-8°C

**CAPACITY:** cl 75

