

1820
TOSTI
★ ★ ★ ★ ★

MOSCATO D'ASTI DOCG



GRAPE VARIETY: Moscato bianco Canelli

TERRITORY: 52 town around Asti, Alessandria and Cuneo provinces

TERROIR: heterogeneous, mainly chalky-marly

HARVEST: first decade of September

PICKING: hand-picking

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

FERMENTATION: low-temperature tank fermentation to get 1.8 bar of overpressure and 5,5% alcohol content.

Fermentation halt through refrigeration and consequent filtrations

DURATION OF THE SPARKLING PROCESS: 1 month

TECHNICAL DATA

ALCOOL: 5,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 115 g/l

OVERPRESSURE: 1,8 bar

ORGANOLEPTIC FEATURES

COLOR: straw yellow with golden reflections

SCENT: intensely aromatic, fresh with sage notes

TASTE: sweet, full and velvet The aftertaste is very intense and the grapes aroma and flavor are clearly perceptible

IDEAL TEMPERATURE: 6-8°C