

# TOSTI<sup>®</sup>

## 1820

### Canelli

## 24 PURE

### BRUT GRAN CUVÉE



**GRAPE VARIETY:** Pinot Noir and Chardonnay grapes from vineyards near Canelli.

**TERRITORY:** Piedmont.

**VINIFICATION PROCESS:** the grapes harvested at the right moment of ripeness arrive to the cellar to be carefully and softly pressed.

**FERMENTATION:** slow fermentation in steel tank at 16°C. The rest on the lees with frequent batonnage during the aging period give the bubbly personality, elegance and balance.

#### TECHNICAL DATA

**ALCOHOL:** 11% vol

**ACIDITY:** 6 g/l in tartaric acid

**SUGAR:** 12 g/l

**OVERPRESSURE:** 5 bar

#### ORGANOLEPTIC FEATURES

**FROTH:** lively.

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

**COLOR:** Pale straw yellow with bright reflections.

**SCENT:** Fresh and fruity. The floral notes perfectly match the bread crust flavor.

**TASTE:** Fragrant and lively. A good balance between acidity and sugary residual.

**IDEAL TEMPERATURE:** 4-6°C

**AVAILABLE SIZES:** cl 75