

# TOSTI®

## 1820

### Canelli

## BRUT GRAN CUVÉE

### PURE GOLD



**GRAPE VARIETY:** blend of several white grape vines including Chardonnay and Pinot from the most suitable hills.

**TERRITORY:** Italy.

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

**SECOND FERMENTATION:** slow re-fermentation in steel tank at 14-16 ° 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:** Abundant and persistent.

**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:** 6-8°C

**AVAILABLE SIZES:** cl 75