

TOSTI[®]

1820

Canelli

ACQUI ROSÉ DOCG BRUT

A pleasant revival of the historical attitude of the Brachetto grapes that, always respecting the tradition and thanks to the new methods both in vineyards and in the wine making, give origin to a rosè brut sparkling wine, excellent as aperitif and perfect for all meals. The young and fresh profile of these soft pink coloured bubbles with charming aroma, is defined by the characteristics of minerality, freshness and soft bouquet which only the Brachetto grapes can express.

GRAPE VARIETY: 100% Brachetto.

TERRITORY: 26 towns in Asti and Alessandria districts

GROUND: heterogeneous, mainly chalky-clay.

HARVEST: first days of September.

PICKING: hand-picking

VINIFICATION PROCESS: grapes crushing, cold maceration for few hours. Soft pressing, short maceration of the skins to obtain the light pink colour and the precious primary aromas. Refrigeration and filtration.

FERMENTATION: low-temperature tank fermentation, lay on yeasts with batonnage. Addition of dosage syrup and filtration.

TECHNICAL DATA

ALCOHOL: 11,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 11 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

FOAM: abundant and persistent.

PERLAGE: fine, consistent and persistent.

COLOUR: soft pink with garnet reflections.

AROMA: Delicate and elegant; the vigorous smell coming from the fermentation perfectly blended with the primary notes of rose and mixed in a refreshing and intriguing harmony.

TASTE: Fragrant and creamy, a perfect balance among acidity, the few residual sugars and the strong minerality.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZES: cl 75

