

TOSTI® 1820 Canelli

ALTA LANGA DOCG Giulio I 2014

199 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 a minimum height of 350 meters above sea level. A small production obtained from 1,82 hectares of vineyards.

2014 was an unpredictable year, full of twists. If a hot spring anticipated the budding, announcing an early vintage, the persistent summer rains and the low sunstroke in July finally delayed the harvest. However, the wise management of the vineyard has allowed us to bring perfectly healthy grapes to the cellar, characterized by a pleasant acidity that gives the final product a great freshness, elegance and an excellent longevity over time.



GRAPE VARIETY: 100% Pinot noir

VINTAGE: 2012

TERRITORY: vineyards in the area of Vesime, Bubbio and Cassinasco located at minimum 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.

FIRST FERMENTATION: fermentation of the must at 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.

SECOND FERMENTATION: 48 months in bottle on yeasts in air-conditioned rooms at 14° C. Remuage and consequent dégorgement

TECHNICAL DATA

ALCOHOL: 12,5% vol

ACIDITY: 6 g/l tartaric acid

RESIDUAL SUGAR: 6 g/l

OVERPRESSURE: 6 bar

ORGANOLEPTIC FEATURES

FOAM: intense with a fine grain.

PERLAGE: tiny and constant bubbles rise in the glass generating fascinating chains that on the surface maintain a crown of stable foam typical of perfect aging on the yeasts

COLOR: bright golden.

AROMA: very intense, complex, with floral and fruity notes. The secondary aromas, such as honey and dried fruits, give particular finesse.

TASTE: elegant and savory. The perfect acid balance brings out a pleasant freshness. The finish is clean with a fine and persistent aftertaste.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZE: cl 75