TOSTI®
1820
Canelli

ALTA LANGA DOCG
Giulio I 2017

2017 was a very special year conditioned by exceptional climatic events. We have been tested both in the vineyard and in the cellar but the work, the competence and a good dose of obstinacy have allowed us to overcome the vicissitudes of the weather obtaining a great quality result. The particularly hot month of March anticipated germination, announcing a very early year.
The high altitude and exposure of our vineyards, on the other hand, made it possible to overcome unscathed the frost at the end of April.
The summer poor in rains and particularly hot led to an early ripening of the grapes.
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: 2017
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: 40 months in bottle on yeasts. 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 balance brings out a pleasant freshness. The long aging on the lees gives unique body and volume. The finish is clean with a nice and persistent aftertaste

IDEAL TEMPERATURE: 4-6°C

AVAILABLE SIZE: cl 75

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