

TOSTI® 1820 Canelli

ALTA LANGA DOCG Giulio I 2018

2018 has been characterized by a mild winter with good rainfall which favored the development of shoots between mid-April and early May.

May was a very rainy month and this led to the plant being very vigorous.

The summer, poor in rainfall but humid and very hot, had a regular trend, providing the vines with good fertility. This fertility was then controlled with thinning operations to regularize the bunch/plant ratio, thus guaranteeing a regular harvest. The grapes were harvested, strictly in boxes and brought to the cellar in the last ten days of August with an excellent degree of acidity and minerality which gave the final product great freshness and elegance, as well as excellent longevity over time.



GRAPE VARIETY: 100% Pinot noir

VINTAGE: 2018

TERRITORY: vineyards in the area of Vesime, Bubbio and Cassinasco located at minimum 350 meters above sea level

TERROIR: mainly chalky

HARVEST: end of August

PICKING: hand-picking in crate

VINIFICATION PROCESS: soft pressing of the whole grapes

FIRST FERMENTATION: fermentation of the must at 15° C for 20 days. Rest for five months on steel tank with batonnage to obtain the finest perfumes derived from the lysis of yeast cells

SECOND FERMENTATION: 46 months in bottle on yeasts. Remuage and consequent dégorgement

TECHNICAL DATA

ALCOHOL: 12,5% vol

ACIDITY: 6,5 g/l tartaric acid

RESIDUAL SUGAR: 5 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 bread crust, honey, vanilla and dried fruits, give particular finesse

TASTE: elegant and savory. The perfect balance and the particular affinity between aroma and taste bring out a pleasant freshness. The hints of bread and dried fruit are perceived as predominant, accompanied by refreshing citrus notes that complete the complexity of the tasting. The long aging on the yeasts gives unique body and volume. The finish is clean, with a nice and persistent aftertaste.

IDEAL TEMPERATURE: 4-6°C

AVAILABLE SIZE: cl 75