

TOSTI®

1820

Canelli

ALTA LANGA DOCG

Giulio I - 2019 - extra brut

Blanc de Noirs

Classic vintage method elegant and savory, characterized by finesse and complexity.

Obtained from pure Pinot Noir grapes and a long refinement on the yeasts.

The first vintage of Giulio I was 2005 as a tribute to the sixth generation that gave life to the reality that is still Tosti1820 today.

The 2019 vintage is classified as between excellent and very good, despite being the year of meteorological records: warm and dry winter, a large temperature range in March, historic cold in May and a very hot July.

The work in the vineyard was fundamental to select the production allowing us to bring to the cellar a grape of great quality, healthy with an excellent acid profile and perfect ripeness of the berry.

The grapes, as always, were hand-picked and brought to the cellar in small crates in order to preserve the bunch.

GRAPE VARIETY: 100% Pinot noir.

TERRITORY: vineyards belonging to the municipalities of Vesime, Bubbio and Cassinasco located at an average altitude of 350 meters above sea level.

TERROIR: predominantly marly and calcareous, with moderate fertility.

HARVEST: end of August.

PICKING: hand-picking in crate.

VINIFICATION PROCESS: the grapes harvested at the right moment of ripeness arrive to the cellar to be softly pressed scrupulously extracting the free-run must.

FIRST FERMENTATION: fermentation of the must at 15° C for 20 days. It rests until spring in steel vats with batonnage to obtain the elegant notes derived from the yeast cell's lysis.

SECOND FERMENTATION: the second fermentation and the refinement sur lattes lasted 54 months, a period during which the wine remained in contact with the yeasts followed by rémuage of the bottles and subsequent dégorgement.

TECHNICAL DATA

ALCOHOL: 12,5% vol

RESIDUAL SUGAR: 5 g/l

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

