

TOSTI

UNA TRADIZIONE DI FAMIGLIA DAL 1820
PRODOTTO IN ITALIA - CANELLI



Alta Langa DOCG

Giulio I 2020 • Extra Brut

Blanc de Noirs • 100% Pinot Noir

Giulio I is our most distinctive Alta Langa: a vintage Classic Method made from pure Pinot Noir, born on the high hills of Bubbio and aged for a long time on the lees. A wine of depth and precision, expressing great complexity and surprising freshness.

The name Giulio pays tribute to the sixth generation of the family, and dates back to the 2005 vintage. Each edition interprets a single harvest and conveys its identity.



Identity

DENOMINAZIONE: Alta Langa ^{DOCG}

GRAPE VARIETY: 100% Pinot Noir

VINEYARDS: Vineyards in the municipality of Bubbio, at approximately 400 metres above sea level, on predominantly marl and limestone soils.

HARVEST: Hand-picked into small crates to preserve the integrity of the bunches.

STYLE: Extra Brut

VINTAGE PRODUCTION: 11,700 bottles

ALCOHOL: 12.5% vol

FORMAT: 750 ml



2020 Vintage

A vintage characterised by a varied weather pattern. After a mild winter, rainfall in May and June slowed vegetative growth; the more balanced summer then favoured a rapid recovery of the Pinot Noir. The harvest, which began in mid-August, produced ripe, intact grapes able to retain the freshness needed to support a long ageing period.



Classic Method

Gentle pressing of the grapes and selection of the free-run juice. Primary fermentation and ageing of the base wine.

Tirage 18/05/2021 and secondary fermentation in bottle secondo il Classic Method.

Ageing on the lees: 55 months | **Disgorgement:** 2026 | **Dosage:** Extra Brut • 4 g/l



Tasting profile

APPEARANCE: Golden with brilliant reflections and a fine, persistent perlage.

AROMA: Intense and complex, with floral notes, bread crust and dried fruit.

PALATE: Fresh and structured, with well-integrated acidity and a harmonious texture. The finish is deep, savoury and persistent, with vanilla and floral notes that echo the aromatic profile.



Wine profile

Freshness ●●●○ ○

Aromatic intensity ●●○○ ○

Softness ●●●● ○

Effervescence ●●○○○

Persistence ●●●● ○

SERVING TEMPERATURE: 6 °C