

TOSTI[®]

1820

Canelli

ALTA LANGA DOCG

Rachele Rosé 2016

Tosti1820 ALTA LANGA RACHELE ROSÉ 2016 is a very elegant “metodo classico” characterized by unique finesse and complexity. Made from 100% Pinot Noir grapes, this Alta Langa is a "rosé de saignée" that expresses a natural rose color given by the soft maceration of grape skins.

The charme and the balance of these bubbly come from the first low temperature fermentation in the cellar, the second bottle fermentation and the 36 months rest on yeasts.

A limited production, tribute to Rachele Bosca, a woman who, with her enlightened vision, gave life to Tosti1820, producing great wine since 2 centuries.

To Rachele, vital and farsighted woman.



GRAPE VARIETY: 100% Pinot Noir

VINTAGE: 2016

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: short maceration of the must with the skins and racking

FIRST FERMENTATION: fermentation of the must at 14° C for 30 days. Rest for six months on the lees with batonnage to obtain the elegant fragrances from the lysis of yeast cells.

SECOND FERMENTATION: 36 months in bottle in air-conditioned rooms at 14° C. Remuage and dégorgement.

TECHNICAL DATA

ALCOOL: 12,5% vol

ACIDITY: 6 g/l tartaric acid

RESIDUAL SUGAR: 4 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

FOAM: soft and abundant.

PERLAGE: persistent and lively

COLOR: light pink with shades ranging from coral to peach

AROMA: very intense, complex, with floral notes boosted by secondary and tertiary aromas

TASTE: sapid and round. The perfect acid balance brings out a pleasant refreshing touch. The long aging on the lees gives a unique body and volume.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZE: cl 75