

TOSTI[®]

1820

Canelli

ALTA LANGA DOCG

Rachele Rosé 2018 harvest - brut

Fresh and elegant Italian classic method characterized by unique finesse and complexity with a truly charming delicate pink color. 2018 harvest had a regular and potentially abundant trend. The work in the vineyard was fundamental to select the production, allowing to bring to the cellar grapes of great quality, healthy with the best mix for a rosé: an excellent acidity and a perfect maturation. Obtained from Pinot Noir grapes this Alta Langa is a "rosé de saignée" with a delicate natural pink color given by the light maceration of Pinot Noir.

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



GRAPEVARIETY: 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: from middle to end of August

PICKING: hand-picking in crate

VINIFICATION PROCESS: short maceration of the must with the skins and racking

FIRST FERMENTATION: in steel vats with a rest that last until spring

SECOND FERMENTATION: 36 months in bottle enabling the yeasts to make the perlage.

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: intense with a fine grain

PERLAGE: elegant, constant and persistent. The tiny bubbles that rise in the glass generate fascinating chains which on the surface maintain a crown of stable foam typical of perfect aging on the lees

COLOR: light pink with shades ranging from coral to peach

AROMA: very intense with floral notes boosted by secondary aromas with notes of toasted bread, honey, butter and raisins. The tertiary aromas with notes of violet, vanilla and cinnamon complete the bouquet and enhance the elegance on the nose

TASTE: Creamy, savory and mineral. The structure of the Pinot Noir and the long aging on the lees are the secret of these elegant, complex and refined bubbles, but at the same time rich in a surprising freshness. Even in the final tasting an elegant balance remains characterized by notes of yeast combined with light mineral and spicy hints

IDEAL TEMPERATURE: 4-6°C

AVAILABLE SIZE: cl 75