

TOSTI[®]

1820

Canelli

ALTA LANGA DOCG

Rachele Rosé

Rosé de Noirs

A Metodo Classico Rosé, fresh, elegant and mineral, characterized by unique finesse and complexity with a truly fascinating delicate pink colour. Obtained from 100% Pinot Nero grapes this Alta Langa DOCG is a “rosé de saignée” as it is obtained from the brief maceration of the grape’s skins which give the wine the delicate pink color and typical olfactory profile.

The 2020 vintage was characterized by a dry climate and temperatures above average in the first part of the year while abundant rainfall was recorded between April and the beginning of June, helping to give good vigor to the plants, anticipating the phenological phase that continued until the harvest, which began in the third week of August. The significant temperature variations allowed a high accumulation of sugars and aromatic substances in the grapes that arrived in the cellar healthy, with an excellent acid profile and perfect ripeness of the berry, very important elements in the production of rosé. The grapes, as always, were harvested by hand and placed in small crates in order to preserve the integrity of the bunch.

A limited production, tribute to Rachele Bosca, a woman who, with her enlightened vision, gave life to Tosti 1820, producing great wine since 2 centuries.



GRAPE VARIETY: 100% Pinot Nero

VINTAGE: 2020

TERRITORY: vineyards in town of Bistagno located at minimum 380 meters above sea level

TERROIR: mainly chalky with NE exposure

HARVEST: third week of August

PICKING: hand-picking in crate

VINIFICATION PROCESS: short maceration of the must with the skins and subsequent soft pressing

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

SECOND FERMENTATION: 42 months in bottle unabling the yeasts to make the perlage. Remuage and dégorgement.

TECHNICAL DATA

ALCOOL: 12,5% vol

RESIDUAL SUGAR: 6 g/l

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 Nero 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 which enable it to be an excellent wine with a surprising aptitude for food pairing.

IDEAL TEMPERATURE: 4-6°C

AVAILABLE SIZE: 75 CL