

TOSTI®

1820

Canelli

ALTA LANGA DOCG

Riserva Giulio I

Pas Dosé

Blanc de Noirs

The Giulio I RISERVA is to date the best expression of the longevity of the Tosti1820 Alta Langa. The numbered selection, the extraordinary 154 months refinement on the yeasts, the single-varietal Pinot Noir and the choice of Pas Dosé allows the best expression of an incredible complexity and a remarkable freshness of the magnificent 2010 harvest.

2010 vintage was characterized by a harsh and particularly prolonged winter, with significant snowfalls which guaranteed large water reserves in the soil. This, combined with the high temperatures recorded in the months of April and May, favored excellent budding and good vigor of the vine. Summer was characterized by an increase in daily temperatures with an excellent temperature range between day and night. This contributed in a fundamental way to the characteristics of the grape and to preserving the freshness of the wine obtained over time.



GRAPE: 100% PINOT NOIR

TERRITORY: vineyards in the area of Vesime, Bubbio and Cassinasco located at minimum 350 meters above sea level.

TERROIR: mainly chalky.

HARVEST TIME: end of August.

HARVEST: manual and transfer of the grapes to the cellar only and exclusively in boxes

VINIFICATION: the grapes, harvested at the perfect point of ripeness, are brought to the cellar where they are gently pressed, carefully extracting the must to preserve the freshness of the aromas.

AGEING ON THE YEASTS: the sur lies maturation lasted 154 months, a period during which the wine remained in contact with the lees, followed by r muage of the bottles and subsequent d gorgement.

NUMBERED BOTTLES: 1,700

TIRAGE: 20/05/2011

DEGORGEMENT: 27/03/24

ZERO DOSAGE

TECHNICAL DATA

ALCOHOL: 12,5% vol

RESIDUAL SUGAR: 0 g/l

ORGANOLEPTIC FEATURES

FOAM: soft

PERLAGE: very fine and persistent

COLOR: deep and brilliant golden yellow

BOUQUET: intense, complex and well defined. It reveals itself at the beginning with notes of vanilla and peach on which hints of yellow fruit and pleasantly biscuity notes, butter and honey blend harmoniously.

TASTE: broad, powerful and elegant, with a mineral and rich vein that is perceived in the long final
Persistence

IDEAL TEMPERATURE: 4 C