TOSTI®
1820
Canelli

ALTA LANGA DOCG
Riserva Giulio I vendemmia 2012 extra brut

2012 harvest took place in the second half of August after a rainy spring that was optimal for flowering. The ripening period of the grapes was characterized by strong temperature changes between day and night. The cool nights, alternated with intense sunny days, helped the blossom of primary aromas, amplifying the fruity notes of the bunch.
Our winemakers worked in the cellar with frequent batonnage to get the best secondary aromas. The 71 months rest on the yeasts complete the bubbly perfect balance and personality.



GRAPE VARIETY: 100% Pinot noir
VINTAGE: 2012
TERRITORY: vineyards in the area of Vesime, Bubbio and Cassinasco located at minimum 350 meters above sea level.
TERROIR: mainly chalky.
HARVEST: from the middle to the end of August.
PICKING: hand-picking in crate.
VINIFICATION PROCESS: soft pressing of the whole grapes.
FIRST FERMENTATION: fermentation of the must at 14° C for 30 days. Rest for five months on the lees with batonnage to obtain the finest perfumes derived from the lysis of yeast cells.
SECOND FERMENTATION: 71 months in bottle on yeasts in temperature controlled rooms at 14° C. Remuage and consequent dégorgement in 2019
NUMBERED BOTTLES: 9.765

TECHNICAL DATA
ALCOHOL: 12,5% vol
ACIDITY: 6 g/l tartaric acid
RESIDUAL SUGAR: 3 g/l
OVERPRESSURE: 6 bar

ORGANOLEPTIC FEATURES
FOAM: soft and copious
PERLAGE: fine and persistent.
COLOR: light gold with shining reflections
AROMA: is rich with floral notes exhalted by ripen fruits touch
TASTE: tasty and elegant with a floral aftertaste in its long finish.

IDEAL TEMPERATURE: 4-6°C

AVAILABLE SIZE: cl 75

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