

TOSTI[®]

1820

Canelli

ASTI DOCG

DOLCE



GRAPE VARIETY: Moscato bianco from Canelli.

TERRITORY: the best vineyards in the areas surrounding our cellar, in Canelli, cultivated with passion by our grape suppliers who deliver us their precious harvest every September.

TERROIR: heterogeneous, mainly chalky.

HARVEST: first days of September.

PICKING: hand-picking.

VINIFICATION PROCESS: the grapes harvested at the right moment of ripeness arrive to the cellar to be carefully and softly pressed.

FERMENTATION: slow fermentation in steel tank at 16°C. The rest on the lees with frequent batonnage during the aging period give the bubbly personality, elegance and balance.

TECHNICAL DATA

ALCOHOL: 7 % vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 90 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: lively.

PERLAGE: subtle, consistent and persistent.

COLOR: straw yellow with sparkling reflections.

SCENT: aromatic, fresh with elegant fruity notes.

TASTE: subtle. The fragrant alcohol content, the sweetness and the sharpness are perfectly balanced. In the aftertaste is clearly perceptible the aroma of the grapes.

SERVING TEMPERATURE: 4-6°C

AVAILABLE SIZES: cl 20, cl 75, cl 150 magnum