

# TOSTI®

## 1820

### Canelli

*No tte  
di bollicine*

## ASTI DOCG

### CUVÉE DOLCE

**GRAPE VARIETY:** Moscato bianco Canelli.

**TERRITORY:** 52 towns in Asti, Alessandria and Cuneo provinces.

**EXPOSURE:** mostly south, southeast, southwest.

**TERROIR:** marly-calcareous.

**HARVEST:** first days of September.

**PICKING:** manual with identification of the ripest grapes.

**VINIFICATION PROCESS:** soft pressing of the grapes and immediate refrigeration of the must to best preserve the characteristic aromas of the grape.

**FERMENTATION:** addition of sugary syrup and low temperature fermentation with the use of a selected yeast strain to obtain the maximum freshness. Once get a 5,5 bar overpressure and alcohol volume of 7% fermentation is stopped by refrigeration and filtration.

#### TECHNICAL DATA

**ALCOHOL:** 7 % vol

**ACIDITY:** 6 g/l in tartaric acid

**SUGAR:** 90 g/l

**OVERPRESSURE:** 5 bar

#### ORGANOLEPTIC FEATURES

**FROTH:** abundant and persistent.

**PERLAGE:** intense, classy and persistent.

**COLOR:** straw yellow with bright glares.

**SCENT:** aromatic, fresh with elegant fruity notes.

**TASTE:** classy and intense. Sweetness, acidity and alcohol are perfectly balanced. The aftertaste is long reminding moscato grape aromatic profile.

**SERVING TEMPERATURE:** 6-8 °C