

TOSTI[®]

1820

Canelli

ASTI ROSE'

DOCG

Bringing together two great Piedmont grape varieties, Moscato and Brachetto, this DOCG rosé is floral, fruity and naturally sweet.

Serve chilled.

Origin: Piedmont – Italy. Grapes come from the hills surrounding Canelli, historic heart of Moscato production, characterised by calcareous soils ideal for aromatic expression and freshness.

Grapes: Moscato Bianco di Canelli 70% – Brachetto d'Acqui 30%.

Harvest: Mid-August to early September, when grapes reach optimal aromatic ripeness. Harvesting is carried out both manually and mechanically.

Winemaking: Moscato grapes are gently pressed immediately after harvest to preserve their delicate aromas. Brachetto grapes undergo a short maceration (24–48 hours) to extract colour and floral notes before soft pressing. Secondary fermentation takes place in pressurised stainless steel tanks at controlled temperature (around 16°C).

Technical Data

Alcohol 6,5% vol

Residual sugar 70 g/l

Total acidity 6 g/l

Pressure 5 bar

Tasting Notes

Pale rosé colour with bright reflections. Fine persistent bubbles. Floral notes of rose and fresh fruit. Naturally sweet, fresh and balanced palate.

Serving Suggestions

Serving temperature 4–6°C. Perfect for aperitif, desserts, pastries and fruit.

Key Selling Points

- Blend of two prestigious Piedmontese DOCG varieties
- Low alcohol
- Elegant floral aromatic profile
- Ideal for aperitif and dessert occasions

Bottle Size: 75 cl

