

TOSTI[®]

1820

Canelli

*No tte
di bollicine*



BRUT

VINO SPUMANTE BRUT

GRAN CUVÉE

GRAPE VARIETY: Blend of several white grape vines including Chardonnay and Pinot from the most suitable hills.

TERRITORY: Italy.

VINIFICATION PROCESS: grapes pressing and white vinification with low-temperature fermentation.

SECOND FERMENTATION: slow re-fermentation in steel tank at 14-16 ° C. The rest on the lees with frequent batonnage during the aging period give the bubbly personality, elegance and balance.

TECHNICAL DATA

ALCOHOL: 11 % vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 12 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: subtle, consistent and persistent.

COLOR: pale straw yellow with bright reflections.

SCENT: fresh and fruity. The floral notes perfectly match the bread crust flavor.

TASTE: fragrant and lively. A good balance between acidity and sugary residual.

SERVING TEMPERATURE: 6-8 °C