

TOSTI[®]

1820

Canelli

BUTTERFLY

QUALITY AROMATIC SPARKLING WINE



GRAPE VARIETY: blend of white aromatic grape vines.

TERRITORY: Italy.

VINIFICATION PROCESS: grapes soft pressing with following refrigeration of the must. Low temperature storage of the must until second fermentation.

RE-FERMENTATION: addition of sugary syrup and re-fermentation in autoclave pressure tank at low temperature to obtain a 5,5 bar overpressure and 7,5% of alcohol vol. Fermentation halt through refrigeration. Following filtration stages.

TECHNICAL DATA

ALCOHOL: 7,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 45 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: rich and persistent.

PERLAGE: intense, subtle and constant.

COLOR: light yellow straw with bright glares.

SCENT: fresh, fruity and pleasantly aromatic.

TASTE: intense, pleasant and fragrant, its sweet trace lovely matches with the aromatic aftertaste.

IDEAL TEMPERATURE: 6-8°C