

# TOSTI<sup>®</sup>

## 1820

### Canelli



## BUTTERFLY

QUALITY AROMATIC SPARKLING WINE  
DEMI-SEC

**GRAPE VARIETY:** blend of different aromatic vines coming from the vineyards of our World Heritage hills

**TERRITORY:** Piedmont.

**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:** 7,5% 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:** 4-6°C