

TOSTI[®]

1820

Canelli

MOSCATO D'ASTI

DOCG



GRAPE VARIETY: Moscato bianco from Canelli

TERRITORY: the best vineyards in the areas surrounding our cellar, in Canelli, cultivated with passion by our grape suppliers who deliver us their precious harvest every September.

TERROIR: heterogeneous, mainly chalky-marly

HARVEST: first decade of September

PICKING: hand-picking

VINIFICATION PROCESS: the grapes harvested at the right moment of ripeness arrive to the cellar to be carefully and softly pressed.

FERMENTATION: at low temperatures in large pressurized tanks

TECHNICAL DATA

ALCOOL: 5,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 115 g/l

OVERPRESSURE: 1,8 bar

ORGANOLEPTIC FEATURES

COLOR: straw yellow with golden reflections

SCENT: intensely aromatic, fresh with sage notes

TASTE: sweet, full and velvet The aftertaste is very intense and the grapes aroma and flavor are clearly perceptible

IDEAL TEMPERATURE: 4-6°C