

TOSTI[®]

1820

Canelli

MOSCATO

VINO SPUMANTE DI QUALITÀ DEL TIPO AROMATICO - DOLCE



GRAPE VARIETY: Moscato bianco.

VINIFICATION PROCESS: grapes soft pressing and consequent refrigeration of the must. Product kept at a low-temperature until the foaming.

FERMENTATION: addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5,5 bar overpressure and 7% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

TECHNICAL DATA

ALCOHOL: 7% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 80-90 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: subtle, consistent and persistent.

COLOR: bright straw yellow.

SCENT: fresh and fruity, pleasantly aromatic with the typical fragrance of Moscato grape.

TASTE: sweet and harmonious. The aftertaste boosts the fruity and aromatic notes.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZES: cl 20, cl 75, cl 150 magnum