

TOSTI[®]

1820

Canelli



PINK MOSCATO

VINO SPUMANTE DI QUALITÀ DEL TIPO AROMATICO
DOLCE

GRAPE VARIETY: aromatic grapes coming from the hills of our territory,
mainly moscato

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

ALCOOL: 7% vol

ACIDITY: 6 g/l in in tartaric acid

SUGAR: 100 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: lively

PERLAGE: fine, consistent and persistent

COLOR: bright rosy with purple reflections

SCENT: fresh and fruity. The aromaticity elegantly matches with raspberry,
red berry and black cherry notes

TASTE: intense and fragrant. The alcohol content, the sweetness and the
sharpness are perfectly balanced. In the aftertaste is clearly perceptible the
aroma of the grapes and the raspberry and black cherry notes

IDEAL TEMPERATURE: 4-6°C

AVAILABLE SIZES: cl 20, cl 75