

TOSTI[®]

1820

Canelli

PROSECCO DOC

EXTRA DRY



GRAPE VARIETY: Glera

TERRITORY: Treviso and Belluno provinces

HARVEST: first decade of September

vinification process: grapes pressing and white vinification with low-temperature fermentation

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: 11% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 16 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

PERLAGE: lively

PERLAGE: fine, consistent and persistent

COLOR: light straw yellow with sparkling reflections

SCENT: gentle and fresh. The delicate aromatic note blends with the fruity notes

TASTE: mellow and lively. A well balanced match of the typical aroma and the slightly bitterish note. The aftertaste is pleasant and clear

IDEAL TEMPERATURE: 4-6°C

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