

# TOSTI®

## 1820

### Canelli

*No tte  
di bollicine*

## PROSECCO DOC GRAN CUVÉE EXTRA DRY

**GRAPE VARIETY:** Glera.

**TERRITORY:** Belluno, Gorizia, Padova, Pordenone, Trieste, Treviso, Udine, Venezia and Vicenza provinces.

**HARVEST:** first decade of September.

**VINIFICATION PROCESS:** grapes pressing and white vinification with low-temperature fermentation.

**AGEING:** the sparkling base obtained is aged on the lees.

**FERMENTATION:** addition of sugary syrup and low temperature fermentation with the use of a selected yeast strain to obtain the maximum freshness. Once get a 5,5 bar overpressure, fermentation is halted through refrigeration and begins a period of yeast aging through further batonnage.

#### TECHNICAL DATA

**ALCOHOL:** 11% vol

**ACIDITY:** 6 g/l in tartaric acid

**SUGAR:** 16 g/l

**OVERPRESSURE:** 5,5 bar

#### ORGANOLEPTIC FEATURES

**FROTH:** abundant and persistent.

**PERLAGE:** intense, classy and persistent.

**COLOR:** light straw yellow.

**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.

**SERVING TEMPERATURE:** 6-8 °C

