

# TOSTI 1820

## PROSECCO DOC ROSÈ MILLESIMATO

A new expression of Prosecco doc which, respecting tradition, marries the Pinot Noir grape to give birth to a pleasant rosé sparkling wine with characteristics of minerality, freshness and light aromaticity. A young and fresh profile for these pale pink bubbles with charming aromas.

**GRAPE VARIETY:** Glera 85%, Pinot noir 15%.

**TERRITORY:** vineyards within the appellation area on the most suitable spot for glera and pinot noir.

**HARVEST:** first decade of September.

**VINIFICATION PROCESS:** grapes pressing and white vinification with low-temperature fermentation for glera grapes; traditional red wine vinification with short maceration of the skins to obtain the light pink colour.

Blend of the two base to get the cuvée.

**REFERMENTATION:** addition of sugary syrup and low-temperature refermentation in autoclave in order to obtain a 5,5 bar overpressure. Fermentation halt through refrigeration.

Duration of the refermentation process and resting on the lees: minimum 60 days.

### TECHNICAL DATA

**ALCOOL:** 11% vol

**ACIDITY:** 6 g/l in ac tartarico

**SUGAR:** 12 g/l

**OVERPRESSURE:** 5,5 bar

### ORGANOLEPTIC FEATURES

**FOAM:** abundant and persistent froth.

**PERLAGE:** fine, consistent and persistent.

**COLOR:** pale pink with garnet reflections.

**AROMA:** gentle and fresh. The delicate aromatic vein blends with the elegant and fruity notes.

**TASTE:** round and lively with a pleasant minerality. A balanced encounter between the typical aromatic note and the slightly bitter vein. Pleasant, clear and clean aftertaste.

**IDEAL TEMPERATURE:** 6-8°C

**AVAILABLE SIZES:** cl 75

