

TOSTI® 1820 Canelli

ALTA LANGA DOCG Riserva Bicentenario Metodo Classico Millesimato 2010 Brut Nature Blanc de Noirs

The Bicentenario RISERVA is to date the best expression of the longevity of the Tosti1820 Alta Langa. A special and numbered selection of 1000 magnums to celebrate the 200 years of our winery. The extraordinary 12-year refinement on the yeasts and the choice of Brut Nature, with a late disgorgement, allows the potential of pure Pinot Noir to be best expressed. An incredible complexity and surprising freshness coming from the extraordinary 2010 harvest.

2010 harvest

2010 vintage was characterized by a harsh and particularly prolonged winter, with significant snowfalls which guaranteed large water reserves in the soil. This, combined with the high temperatures recorded in the months of April and May, favored excellent budding and good vigor of the vine. Summer was characterized by an increase in daily temperatures with an excellent temperature range between day and night. This contributed in a fundamental way to the characteristics of the grape and to preserving the freshness of the wine obtained over time.



GRAPE: 100% PINOT NOIR

TERRITORY: vineyards near Canelli with predominantly calcareous-clayey marly soil.

HARVEST: manual and transfer of the grapes to the cellar only and exclusively in boxes

VINIFICATION: soft pressing of the still whole grapes with fermentation of the base wine at 16°C to preserve the freshness of the aromas.

AGING ON YEASTS: **105 months** in which the bottles remained sur lattes in the dark and at a controlled temperature between 14 and 16 degrees
Remuage delle bottiglie e successivo dégorgement.

1000 NUMBERED MAGNUM

TECHNICAL DATA

ALCOOL: 12,5% vol

SUGAR: 0,5 g/l

ORGANOLEPTIC FEATURES

FOAM: soft

PERLAGE: very fine and persistent

COLOR: deep and brilliant golden yellow

BOUQUET: intense, complex and well defined. It reveals itself at the beginning with notes of vanilla and peach on which hints of yellow fruit and pleasantly biscuity notes, butter and honey blend harmoniously.

TASTE: broad, powerful and elegant, with a mineral and rich vein that is perceived in the long final persistence

IDEAL TEMPERATURE: 4°C