

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

