



# TOSTI<sup>®</sup>

## 1820

### Canelli

## BRACHETTO D'ACQUI DOCG

### DOLCE

**GRAPE VARIETY:** 100% Brachetto.

**TERRITORY:** 26 towns in Asti and Alessandria provinces.

**GROUND:** heterogeneous, mainly chalky-clay.

**HARVEST:** first days of September.

**PICKING:** hand-picking

**VINIFICATION PROCESS:** grapes crushing, cold maceration, must obtained by soft pressing, refrigeration and filtration of the must.

**FERMENTATION:** addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5,5 bar overpressure and 6,5% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

#### TECHNICAL DATA

**ALCOHOL:** 6,5% vol

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

**SUGAR:** 90 g/l

**OVERPRESSURE:** 5 bar

#### ORGANOLEPTIC FEATURES

**FROTH:** abundant and persistent.

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

**COLOR:** ruby red with garnet-red reflections.

**SCENT:** intensely aromatic. The strong rose scent and the fruity notes make the product fresh and intriguing.

**TASTE:** intense, fragrant and well balanced. The aftertaste boosts the rose notes typical of Brachetto grapes.

**IDEAL TEMPERATURE:** 6-8°C

**AVAILABLE SIZES:** cl 20, cl 75