

TOSTI® 1820 Canelli

PINK MOSCATO

VINO SPUMANTE DI QUALITÀ DEL TIPO AROMATICO DOLCE



GRAPE VARIETY: 85% Moscato, 15% aromatic red grapes vines

VINIFICATION PROCESS: grapes soft pressing and consequent refrigeration of the must

FERMENTATION: addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5,5 bar overpressure and 7% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations

TECHNICAL DATA

ALCOOL: 7% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 100 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

Abundant and persistent froth

PERLAGE: fine, consistent and persistent

COLOR: bright rosy with purple reflections

SCENT: fresh and fruity. The aromaticity elegantly matches with raspberry, red berry and black cherry notes

TASTE: intense and fragrant. The alcohol content, the sweetness and the sharpness are perfectly balanced. In the aftertaste is clearly perceptible the aroma of the grapes and the raspberry and black cherry notes

IDEAL TEMPERATURE: 6-8°C