

TOSTI® 1820 Canelli

PROSECCO DOC



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

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

TECHNICAL DATA

ALCOOL: 11% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 16 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

Abundant and persistent froth

PERLAGE: fine, consistent and persistent

COLOR: light straw yellow with sparkling reflections

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

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZES: cl 75