

TOSTI

1820

Canelli

ORO

ASTI DOCG

The long process of fermentation and refinement at low temperature according to the Martinotti method lasting approximately 4 months gives great liveliness and freshness to the naturally sweet wine. The aromatic balance is extraordinary, with floral notes typical of Moscato Bianco. The time spent in the pool and the batonnage give structure and complexity, offering a sensorial experience that celebrates the authenticity and beauty of our territory.



GRAPE VARIETY: white Moscato from Canelli

TERRITORY: the best vineyards in the areas surrounding our cellar, in Canelli, cultivated with passion by our grape suppliers who deliver their precious harvest to us every year in September.

TERROIR: heterogeneous, predominantly calcareous.

HARVEST: beginning of September.

PICKING: manual.

VINIFICATION: soft pressing of the grapes and subsequent pressing and immediate refrigeration of the must.

FERMENTATION: in an autoclave at low temperature and long aging of 4 months on the yeasts in large pressurized tanks at a controlled temperature.

TECHNICAL DATA

ALCOHOL: 7 % 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: straw yellow with sparkling reflections.

SCENT: aromatic, fresh with elegant fruity notes

TASTE: fine and fragrant. The sweetness and acidity are in perfect balance, the aftertaste is long and recalls the aroma of the original grape.

SERVING TEMPERATURE: 4-6°C