



1820
TOSTI
★ ★ ★ ★ ★

**MOSCATO D'ASTI
DOCG**

GRAPE VARIETY: Moscato bianco of Canelli.

TERRITORY: 52 towns in Asti, Alessandria and Cuneo.

TERROIR: heterogeneous, mainly chalky-marly.

HARVEST: first decade of September.

PICKING: hand-picking.

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

FERMENTATION: low temperature fermentation in autoclave in order to obtain the desired overpressure and 5,5% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

DURATION OF THE SPARKLING WINE PROCESS: 1 month

TECHNICAL DATA

ALCOOL: 5,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 115 g/l

OVERPRESSURE: 1,8 bar

ORGANOLEPTIC FEATURES

COLOR: straw yellow with golden reflections

SCENT: intensely aromatic, fresh with peach and sage notes.

TASTE: sweet, full and velvety with a very intense aftertaste. In its flavor the aroma of the grapes is clearly perceptible.

IDEAL TEMPERATURE: 6-8°C