TOSTI

TOSTI 'GIULIO I' BRUT AC LANGA DOCG

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This Wine



TECHNICAL DETAILS

The Estate
The vineyards, all within the Prosecco DOC zone, face southeast at elevations of 70-250 metres. The climate is temperate, with cold winters, warm summers, and consistent ventilation, while the day-night temperature differentials are moderate. The vines, dense-planted at an average of 4,000 per hectare, are trained to a mixture of spurred cordon and Sylvoz. The grapes are picked exclusively by hand, around mid-September; yields in must average 90 hl/ha.

Wine Making
The grapes are gently pressed and squeezed. The must obtained is fermented at the temperature of 14° C for 30 days. Refinement for 5 months sur lattes with batonnage to obtain the finest perfumes derived from the lysis of yeast cells. The wine is thus ready for the bottle aging of minimum 48 months in temperature controlled ambient.
It is a brut with a limited dosage with a unique freshness feature for this vintage. The dégorgement à la glace usually takes place with the use of a liqueur d'expédition refined in wood.

Food Suggestions
Pairs well with shellfish, pasta, and fish dishes.

TASTING NOTES

The foam is intense with a fine grain. the tiny and constant bubbles that rise in the glass generate fascinating chains that on the surface maintain a crown of stable foam typical of perfect aging on the yeasts. The color is bright golden. The aroma is very intense, complex, with floral and fruity notes. The secondary aromas, such as honey and dried fruits, give particular finesse. In the mouth it is elegant and savory. The perfect acid balance brings out a pleasant freshness. The finish is clean with a fine and persistent aftertaste.

100% Pinot Noir grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (6 pc)
- Sustainable
- Organic-Wines
- Family-Owned
- ABV%: 12.5
- Class: Sparkling White

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