Italy, DOCG Asti

TOSTI ASTI DOLCE

TOSTI 1820 ITALIA

”A sweet, fresh wine that suits most”



Story

Tosti Asti Dolce is a very traditional wine, produced by the Bosca family in the Canelli area, in Piedmont already for 200 years. It’s a popular wine,it pleases many,it’s easily approachable,it’s reasonably priced,it doesn’t fear cream cake or salty cheese. Traditions do not rise out of nothing.

Producer

Tosti has been producing sparkling wine in the hills of Canelli for over 200 years. It remains a family business owned by the Bosca family, gradually transitioning responsibility to the eighth generation. A family-owned enterprise can be extensive: 500 families grow grapes for Tosti across a total of 650 hectares, and their long-standing tradition binds these farmers to the high-quality standards demanded by Tosti. Tosti also crafts organic sparkling wine and repeatedly award-winning traditional method sparkling wines under the Alta Langa DOCG. However, Moscato Asti and Glera grapes remain at the heart of Tosti's production. These wines encapsulate Italy in a traditional bottle. Therefore, the producer poses the question on the label: What would life be without Prosecco?

COLOR Straw yellow

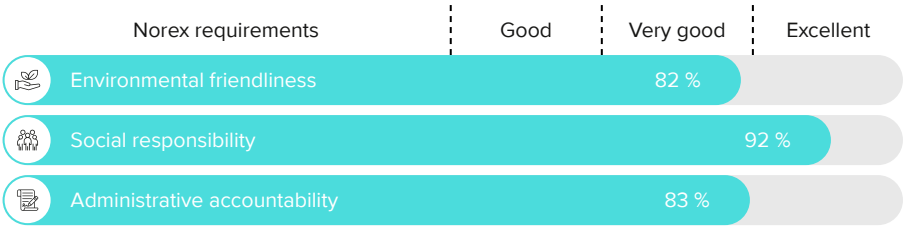
AROMA The scent is dominated by sweet peach, pear, lychee plum, white flowers and marzipan

TASTE Sweet, notes of pear, notes of raisin and freshly acidic

TIPS FOR USE For a friend of sweet wine, this is a great social drink with low alcohol content, which makes it well-suited as a toast for a larger party. With a summery, creamy strawberry cake, this fits better than just about anything else. It is also an excellent companion for ripe, sweet fruits and berries or fruit salad.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Moscato d'Asti 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Tosti1820	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	7%	**PRODUCT NUMBER**	186000
SUGAR CONTENT	90 g/l		

Norex Responsibility Indicator: Tosti1820



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