

Italy, Piemonte | 2018

TOSTI I SOMELIERI CHARDONNAY

"With quality gouda"

Story The grapes for i somelieri Chardonnay are harvested at the turn of August-September. The grapes were lightly pressed and the juice fermented into wine in a chilled steel tank. The wine was matured on fine lees, which increases aroma and reduces the risk of oxidation. The wine was filtered before bottling. The ideal serving temperature is 6 to 8 °C.

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 Fruity on the nose, yellow plum, notes of citrus fruits, notes of pineapple and vanilla

TASTE Dry, notes of citrus fruits, fruity, freshly acidic and herbal

TIPS FOR USE i somelieri Chardonnay pairs well with filling salads, for poultry, for light shellfish and fatty fish. It also tastes good with cheese, especially with quality gouda.

WINE TYPE White wines
MANUFACTURER Tosti1820
ALCOHOL CONTENT 12,5%
SUGAR CONTENT 0,3 g/l

PACKAGE SIZE 6 bottle(s)
BOTTLE CLOSING Natural cork
BOTTLE SIZE 0,75 l
PRODUCT NUMBER 186019

TOSTI
1820
ITALIA

