

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.

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

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

**TOSTI**  
**1820**  
**ITALIA**



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