

# CONTRATTO

1867

## *Millesimato Brut*

*"Aromas of white leshed fruits mingle with almonds which leads to a complex and powerful mouthfeel, all complemented by a fresh, elegant finish."*

### Millesimato Brut

Vintage: 2008  
Denomination: Metodo Classico -Vino Spumante di Qualità

Grape Varieties: 80% Pinot Noir and 20% Chardonnay  
Vineyards: Oltrepo Pavese  
Harvest Period: last week in August

Aging: 30 months on yeast in bottle  
Tirage: April to July  
Riddling: by hand  
Dosage at Degorgement: 10 milliliters of liqueur per bottle

After Degorgement Data:  
Sugar content: 4.0 g/l  
PH-level: 3.25  
Total acidity: 6.0 g/l  
Alcohol: 12.5%

Production quantity: 80.000 bottles  
Available: in 0.75l, Magnum and 3 Liter  
Pairings: ideal as aperitif  
Serving temperature: 6 to 8 degrees Celcius  
Recommended glass: small Bordeaux

