

CONTRATTO

1867



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METODO CLASSICO



MILLESIMATO
EXTRA BRUT 2009

Millesimato Brut

"Aromas of crisp peach and hazelnuts, a hint of honey with well integrated acidity, which is complemented by a fresh scent of green apple and an elegant and delicious white flower finish."

Millesimato Brut

Vintage:	2009
Denomination:	Metodo Classico -Vino Spumante di Qualità
Grape Varieties:	80% Pinot Noir and 20% Chardonnay
Vineyards:	Pinot Noir from Oltrepo Pavese, Chardonnay from Costigliole d'Asti
Harvest Period:	last week in August
Aging:	30 months on yeast in bottle
Tirage:	April to July
Riddling:	by hand for four weeks
Dosage at Degorgement:	10 milliliters of liqueur per bottle
After Degorgement Data:	
Sugar content:	3.0 g/l
PH-level:	3.26
Total acidity:	6.5 g/l
Alcohol:	12.5%
Production quantity:	90.000 bottles
Available:	in 0.75l, Magnum and 3 Liter
Pairings:	ideal as aperitif
Serving temperature:	6 to 8 degrees Celsius
Recommended glass:	small Bordeaux

