



**CONTRATTO**  
1867

## CUVÉE NOVECENTO PAS DOSÉ

CLASSIC METHOD

2011

### DENOMINATION

**WINE APPELLATION:** Vino Spumante di Qualità

**GRAPE VARIETY:** 70% Pinot Noir, 30% Chardonnay

**FORMATS:** 750 ml - 1.5 l

### VINIFICATION

After destemming, the grapes are crushed without pressure. From the pressed grape we obtain free run must, which is the most precious part of the juice. The first fermentation takes place in temperature-controlled stainless steel tanks; followed by almost 9 months of aging again in stainless steel and then the wine is bottled. The second fermentation takes place in bottle and is followed by almost 100 months aging on its lees. Riddling is done by hand.

**TIRAGE:** almost 9 months after harvest.

**AGING ON-LEES:** almost 100 months.

**DOSAGE AT DISGORGEMENT:** zero

### TASTING NOTES

**COLOR:** golden yellow

**PERFUME:** notes of panettone and candied fruit, with elegant hints of honey and syrupy fruit

**TASTE:** elegant and structured on the palate with notes of fresh citrus fruits followed by a final clean, full-flavoured finish

### TECHNICAL CHARACTERISTICS

**ALCOHOL LEVEL:** 12.5%

**TOTAL ACIDITY:** 6.91 g/l

**RESIDUAL SUGARS:** 2.3 g/l

