



Canelli (AT)
14053 - Via G.B. Giuliani, 56

+39 0141 82 33 49
info@contratto.it

contratto.it

CONTRATTO
1867

BACCO D'ORO BRUT

CLASSIC METHOD

2014

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualita

GRAPE VARIETY: 80% Pinot Noir, 20% Chardonnay

FORMATS: 750 ml

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 always in stainless steel and finally bottled. The second fermentation takes place in bottle and is followed by almost 48 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest.

AGING ON-LEES: almost 48 months.

DOSAGE AT DISGORGEMENT: 5g/lt

TASTING NOTES

COLOR: golden yellow.

PERFUME: delicate hints of honey and elegant notes of fragrant citrus.

TASTE: generous and enveloping on the plate; extraordinary freshness is in perfect harmony with scents of golden apple and hazelnuts. The perlage is persistent and very fine.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 6 g/lt

PH LEVEL: 3.4

RESIDUAL SUGARS: 6 g/l

