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CONTRATTO
1867

BLANC DE BLANCS EXTRA BRUT

ALTA LANGA DOCG

2015

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 100% Chardonnay

FORMATS: 750 ml - 1.5 l

VINIFICATION

After destemming, the grapes are placed in the press where a very light pressure is applied. We obtain the free-run must, which is the most precious part of the juice. The first fermentation takes place in control-temperature stainless steel tanks; this is followed with about 9 months of aging also in stainless steel and finally the wine is bottled. The second fermentation takes place in the bottle. It is followed by almost 40 months of aging on the lees. Riddling is done manually.

TIRAGE: almost 9 months after harvest.

AGING ON-LEES: at least 40 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: straw yellow.

PERFUME: on the nose it is floral and fragrant, with scents of biscotti and dried fruit.

TASTE: it is clean and delicate, rich floral and mineral notes. Bubbles are fine and enveloping.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 8 g/lt

PH LEVEL: 3.2

RESIDUAL SUGARS: 3-4 g/l

