



CONTRATTO
1867

CUVÉE NOVECENTO PAS DOSÉ

CLASSIC METHOD

2010

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: straw-yellow.

PERFUME: scents of panettone and dates, with delicate notes of honey.

TASTE: in the mouth it is elegant and structured with pleasing notes of pastry.

The finish is long, clean, with a fine and persistent perlage.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 7 g/lt

PH LEVEL: 3.2

RESIDUAL SUGARS: 0-1 g/l

