



CONTRATTO
1867

CUVÉE NOVECENTO ROSÉ PAS DOSÉ

CLASSIC METHOD

2011

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualita

GRAPE VARIETY: 100% Pinot Noir

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 must remains in contact with the skins for almost an hour and a half becoming saturated with color and complexity. 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 80 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest.

AGING ON-LEES: almost 80 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: onion-skin pink.

PERFUME: scents of raspberry and black currant, with notes of grilled croissant, spices and thyme.

TASTE: a fusion of delicate flavors of wild berries with hints of citrus and grapefruit. Finish is long and intense, with delicate but persistent bubbles.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 7.4 g/lt

PH LEVEL: 3.1

RESIDUAL SUGARS: 0-1 g/l

