



CONTRATTO
1867

DE MIRANDA

ASTI SPUMANTE CLASSIC METHOD

2013

DENOMINATION

WINE APPELLATION: Asti Spumante DOCG

GRAPE VARIETY: 100% Moscato

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 again in stainless steel and then the wine is 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: about 9 months after harvest.

AGING ON-LEES: almost 48 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: straw yellow.

PERFUME: citrus and white floral scents intersect with aromas of shortcrust pastry.

TASTE: intense and enveloping with notes of brioche and candied fruit, finishes with scents of sage and thyme. The perlage is incredibly fine and creamy.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 8%

TOTAL ACIDITY: 6.4 g/l

PH LEVEL: 3.5

RESIDUAL SUGARS: 111 g/l

