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CONTRATTO
1867

DE MIRANDA

ASTI SPUMANTE

2017

DENOMINATION

WINE APPELLATION: Asti Spumante DOCG

GRAPE VARIETY: 100% Moscato

FORMATS: 750 ml

VINIFICATION

Fermentation in autoclave for about 1 month. Aging on-lees in temperature-controlled stainless steel tanks for about 36 months.

TIRAGE: about 9 months after harvest.

AGING ON-LEES: about 36 months.

TASTING NOTES

COLOR: straw yellow.

PERFUME: notes of fresh fruit and white flowers.

TASTE: complex but refined, with notes of pear, apricot, and honey.

Finish has good minerality and is balanced. Perlage is creamy and persistent.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 8%

TOTAL ACIDITY: 5.9 g/l

PH LEVEL: 3.4

RESIDUAL SUGARS: 130 g/l

