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CONTRATTO
1867

FOR ENGLAND BLANC DE NOIR PAS DOSÉ

ALTA LANGA DOCG

2015

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

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 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 40 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest.

AGING ON-LEES: almost 40 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: intense with copper reflections.

PERFUME: notes of yellow apple and panbrioche, combined with aromatic herbs and fresh flowers.

TASTE: in the mouth it is complete and elegant, with surprising minerality. Hints of citrus blend with fragrant notes of jasmine. The perlage is creamy and delicate but also persistent.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 7.5 g/l

PH LEVEL: 3.1

RESIDUAL SUGARS: 0-1 g/l

