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CONTRATTO
1867

FOR ENGLAND ROSÉ 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: at least 40 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: onion-skin pink.

PERFUME: floral notes and peach nectarine intersect with hints of bitter almond.

TASTE: fresh and persistent, showing notes of lime and apple. Intense and generous but endowed with great elegance, perlage is fine and enveloping.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 7 g/lt

PH LEVEL: 3.2

RESIDUAL SUGARS: 0-1 g/l

