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CONTRATTO
1867

MILLESIMATO PAS DOSÉ

CLASSIC METHOD

2015

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualità

GRAPE VARIETY: 80% Pinot Nero, 20% Chardonnay

FORMATS: 750 ml - 1.5 l - 3 l - 6 l - 9 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 60 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest

AGING ON-LEES: almost 60 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: bright copper yellow

PERFUME: hints of dried fruit, small pastries and orange blossoms

TASTE: floral and citrus scents with great structure and freshness. The perlage is pleasant, creamy and enveloping

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 7.43 g/l

PH LEVEL: 3.09

RESIDUAL SUGARS: 1.3 g/l

