



Canelli (AT)
14053 - Via G.B. Giuliani, 56

+39 0141 82 33 49
info@contratto.it

contratto.it

CONTRATTO
1867

SPECIAL CUVÉE EXTRA BRUT

CLASSIC METHOD

2011

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualita

GRAPE VARIETY: 90% Pinot Noir, 10% Chardonnay

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; after which the Pinot Noir rests in stainless steel for about 9 months, while the Chardonnay is aged in French oak. The second fermentation takes place in bottle and is followed by almost 72 months aging on its lees.

Riddling is done by hand.

TIRAGE: almost 9 months after harvest.

AGING ON-LEES: almost 72 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: intense yellow-gold.

PERFUME: intense and definite aromas, with notes of citrus and toast.

TASTE: fresh and complex on the palate. Notes of nougat and dried apricots harmonize with extraordinary minerality. Very fine and creamy bubbles.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 7.5 g/lt

PH LEVEL: 3.1

RESIDUAL SUGARS: 3-4 g/l

