



CONTRATTO
1867

CUVÉE NOVECENTO PAS DOSÉ

CLASSIC METHOD

2012

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualità
GRAPE VARIETY: 70% Pinot Noir, 30% Chardonnay
FORMATS: 750 ml

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

TIRAGE: almost 9 months after harvest

AGING ON-LEES: almost 100 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: straw-yellow

PERFUME: scents of wild flowers, candied fruits and fresh-baked bread

TASTE: elegant and structured, with pleasant hints of nectarine and citrus. The finish is long, persistent, with a fine and enveloping perlage

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 6.8 g/l

RESIDUAL SUGARS: 0-1 g/l

