



CONTRATTO
1867

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DE MIRANDA

ASTI SPUMANTE CLASSIC METHOD

2018

DENOMINATION

WINE APPELLATION: Asti Spumante DOCG

GRAPE VARIETY: 100% Moscato

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 at least 42 months aging on its lees. Riddling is done by hand.

TIRAGE: about 9 months after harvest

AGING ON-LEES: at least 42 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: bright straw yellow

PERFUME: notes of small white flowers, candied orange peel and small pastry

TASTE: elegant and enveloping, with delicate hints of brioche and dried fruits.

The perlage is incredibly fine and creamy

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 7% vol

TOTAL ACIDITY: 6.5 g/l

RESIDUAL SUGARS: 115 g/l

