



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

+39 0141 82 33 49  
info@contratto.it

contratto.it

**CONTRATTO**  
1867

## BACCO D'ORO BRUT

### CLASSIC METHOD

2016

#### DENOMINATION

**WINE APPELLATION:** Vino Spumante di Qualità

**GRAPE VARIETY:** 80% Pinot Noir, 20% 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 always in stainless steel and finally bottled. The second fermentation takes place in bottle and is followed by almost 48 months aging on its lees. Riddling is done by hand.

**TIRAGE:** almost 9 months after harvest

**AGING ON-LEES:** almost 48 months

**DOSAGE AT DISGORGEMENT:** 5 g/l

#### TASTING NOTES

**COLOR:** golden yellow

**PERFUME:** hints of golden apples, honey and fresh flowers

**TASTE:** at first taste it's immersive and fresh, with notes of citrus fruits and pastries. The perlage is delicate and long lasting

#### TECHNICAL CHARACTERISTICS

**ALCOHOL LEVEL:** 12.5%

**TOTAL ACIDITY:** 6 g/l

**RESIDUAL SUGARS:** 6 g/l

