



CONTRATTO
1867

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

+39 0141 82 33 49
info@contratto.it

contratto.it

BACCO D'ORO BRUT

ALTA LANGA DOCG

2020

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

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

TIRAGE: almost 9 months after harvest

AGING ON-LEES: 30 months

DOSAGE AT DISGORGEMENT: 6 g/l

TASTING NOTES

COLOR: bright straw yellow

PERFUME: delicate hints of bergamot, small pastries and bread crust

TASTE: fresh and elegant on the palate, with delicate hints of acacia honey and orange blossom. The perlage is fine and creamy

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7 g/l

RESIDUAL SUGARS: 6 g/l

