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**CONTRATTO**  
1867

## BLANC DE BLANCS PAS DOSÉ

ALTA LANGA DOCG

2017

### DENOMINATION

**WINE APPELLATION:** Alta Langa DOCG

**GRAPE VARIETY:** 100% Chardonnay

**FORMATS:** 750 ml

### VINIFICATION

After destemming, the grapes are placed in the press where a very light pressure is applied. We obtain the free-run must, which is the most precious part of the juice. The first fermentation takes place in control-temperature stainless steel tanks; this is followed with about 9 months of aging also in stainless steel and finally the wine is bottled. The second fermentation takes place in the bottle. It is followed by almost 38 months of aging on the lees. Riddling is done manually.

**TIRAGE:** almost 9 months after harvest

**AGING ON-LEES:** at least 38 months

**DOSAGE AT DISGORGEMENT:** zero

### TASTING NOTES

**COLOR:** bright straw yellow

**PERFUME:** floral and mineral with fresh herbal and citrus notes

**TASTE:** elegant and generous, the delicate butter notes with breadcrumb lift the creamy and persistent finale. The perlage is extremely fine and voluptuous

### TECHNICAL CHARACTERISTICS

**ALCOHOL LEVEL:** 12.5% vol

**TOTAL ACIDITY:** 6.9 g/l

**RESIDUAL SUGARS:** 0-2 g/l

