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CONTRATTO
1867

FOR ENGLAND BLANC DE NOIR PAS DOSÉ

ALTA LANGA DOCG

2016

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 100% Pinot Noir

FORMATS: 750 ml - 1.5 l

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 almost 40 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest

AGING ON-LEES: almost 40 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: bright copper yellow

PERFUME: hints of pink grapefruit, thyme and brioche

TASTE: the first note is complex and structured on the palate, with elegant hints of mandarins and fresh flowers, which accompany a fresh and long-lasting finish. The perlage is fine and elegant

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 8.7 g/l

RESIDUAL SUGARS: 0.86 g/l

