



CONTRATTO
1867

DE MIRANDA

ASTI SPUMANTE CLASSIC METHOD

2015

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 almost 48 months aging on its lees. Riddling is done by hand.

TIRAGE: about 9 months after harvest.

AGING ON-LEES: almost 48 months.

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: straw yellow

PERFUME: citrus and floral notes intersect with aromas of honey, dried fruits and thyme

TASTE: at first taste it is complex and intense, with notes of candied fruits and white flowers. The perlage is fine and creamy

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 7%

TOTAL ACIDITY: 5.9 g/l

RESIDUAL SUGARS: 112 g/l

