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**CONTRATTO**  
1867

## DE MIRANDA

**ASTI SPUMANTE**

2018

### DENOMINATION

**WINE APPELLATION:** Asti Spumante DOCG

**GRAPE VARIETY:** 100% Moscato

**FORMATS:** 750 ml

### VINIFICATION

Fermentation in autoclave for about 1 month. Aging on-lees in temperature-controlled stainless steel tanks for about 36 months.

**TIRAGE:** about 9 months after harvest

**AGING ON-LEES:** about 36 months

### TASTING NOTES

**COLOR:** straw yellow

**PERFUME:** hints of honey, fresh flowers and nectarine

**TASTE:** in the mouth it is elegant and balanced, with notes of pear, dried fruits and sage. The finish is long, with a fine and persistent perlage

### TECHNICAL CHARACTERISTICS

**ALCOHOL LEVEL:** 7%

**TOTAL ACIDITY:** 5.9 g/l

**RESIDUAL SUGARS:** 112 g/l

