



CONTRATTO
1867

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DE MIRANDA

ASTI SPUMANTE

2019

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 at least 30 months.

TIRAGE: about 9 months after harvest

AGING ON-LEES: at least 30 months

TASTING NOTES

COLOR: bright straw yellow

PERFUME: notes of dried fruit and fresh white flowers

TASTE: fresh and refined, with notes of white peach and honey. The finish is persistent and well-balanced

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 7% vol

TOTAL ACIDITY: 6 g/l

RESIDUAL SUGARS: 121 g/l

