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CONTRATTO
1867

DE MIRANDA

ASTI SPUMANTE DOCG

2022

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 36 months.

TIRAGE: about 9 months after harvest

AGING ON-LEES: at least 36 months

TASTING NOTES

COLOR: bright straw yellow

PERFUME: intense notes of sage, white peach and orange blossom

TASTE: fresh and harmonious, with hints of acacia honey, pear and fresh citrus. The perlage is fine, creamy and persistent

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 7% vol

TOTAL ACIDITY: 6.7 g/l

RESIDUAL SUGARS: 128 g/l

