



CONTRATTO
1867

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DE MIRANDA

ASTI SPUMANTE CLASSIC METHOD

2017

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 10 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 42 months aging on its lees. Riddling is done by hand.

TIRAGE: about 10 months after harvest

AGING ON-LEES: almost 42 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: straw yellow

PERFUME: floral and citrus scents intersect with aromas of small pastry and candied fruit

TASTE: fresh and enveloping, with notes of brioches and biscuits. The perlage is incredibly fine and creamy

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 7% vol

TOTAL ACIDITY: 6.2 g/l

RESIDUAL SUGARS: 110 g/l

