



CONTRATTO
1867

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DE MIRANDA

ASTI SPUMANTE CLASSIC METHOD

2019

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

TIRAGE: about 9 months after harvest

AGING ON-LEES: at least 48 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: bright straw yellow with subtle golden highlights

PERFUME: notes of fresh white flowers, candied citrus peel, ripe peach and hints of fine pastry

TASTE: elegant and enveloping, with nuances of brioche, acacia honey and toasted dried fruit. The perlage is fine and creamy, with remarkable persistence

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 7% vol

TOTAL ACIDITY: 6.6 g/l

RESIDUAL SUGARS: 119 g/l

