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CONTRATTO
1867

FOR ENGLAND ROSÈ

ASTI SPUMANTE

2016

DENOMINATION

WINE APPELLATION: Asti Spumante DOCG

GRAPE VARIETY: 100% PINOT NOIR

FORMATS: 750 ml, 1.500 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 must remains in contact with the skins for 1.5 hours, enriching itself with color and complexity. The first fermentation takes place in temperature-controlled stainless steel tanks; followed by almost 9 months of aging always in stainless steel. Finally the wine is bottled. The second fermentation takes place in-bottle and is followed by almost 42 months aging on-lees. Riddling is done by hand.

TIRAGE: about 9 months after harvest.

AGING ON-LEES: at least 42 months.

DOSAGE AFTER DISGORGEMENT: zero.

TASTING NOTES

COLOR: bright pink with orange hues.

PERFUME: hints of small red berries, dried fruits, smoky and mineral notes.

TASTE: intense, fresh and mouth-filling. It shows very fine and full-mouth perlage.

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% Vol.

TOTAL ACIDITY: 7.35 g/l

PH LEVEL: 3,05

RESIDUAL SUGARS: 0.7 g/l

