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CONTRATTO
1867

FOR ENGLAND ROSÉ PAS DOSÉ

ALTA LANGA DOCG

2021

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 100% Pinot Noir

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 36 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest

AGING ON-LEES: at least 36 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: onion-skin pink

PERFUME: notes of wild strawberry, rosehip, and pink citrus

TASTE: fresh and harmonious, with hints of cherry, peach and a subtle minerality.

The perlage is fine, elegant and persistent

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7.2 g/l

RESIDUAL SUGARS: 0-1 g/l

CHARACTERISTICS OF THE VINEYARDS

MUNICIPALITY: Bossolasco (CN)

EXPOSURE: South, South-West, South-East

AREA: 30 acres

ALTITUDE: 700-780 m asl

SOIL: sandy, marly, calcareous, rich in silt and silicon

