



CONTRATTO
1867

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FOR ENGLAND ROSÉ PAS DOSÉ

ALTA LANGA DOCG

2019

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 100% Pinot Noir

FORMATS: 750 ml

VINIFICATION

After destemming, the grapes are cruised 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: hints of ripe raspberry, thyme and gingerbread

TASTE: fresh and precise, with notes of orange zest and bread crust. The perlage is very fine and creamy

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7.4 g/l

RESIDUAL SUGARS: 0-1 g/l

