



CONTRATTO
1867

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FOR ENGLAND ROSÉ PAS DOSÉ

ALTA LANGA DOCG

2020

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: delicate notes of wild berries, rosehip and bergamot biscuits

TASTE: mineral and crisp, with subtle nuances of candied citrus and toasted bread. The perlage is fine, elegant and long-lasting

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7.1 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

