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CONTRATTO
1867

MILLESIMATO PAS DOSÉ

CLASSIC METHOD

2016

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualità
GRAPE VARIETY: 80% Pinot Nero, 20% Chardonnay
FORMATS: 750 ml - 1.5 l - 3 l - 6 l - 9 l

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

TIRAGE: almost 9 months after harvest

AGING ON-LEES: almost 50 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: vibrant yellow with flecks of gold

PERFUME: notes of dried fruit, apricots and citrus fruit

TASTE: complex and elegant on the palate, with a distinct minerality which accompanies the precise and substantial finish. The perlage is very fine and long lasting

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5%

TOTAL ACIDITY: 8 g/l

RESIDUAL SUGARS: 2.4 g/l

