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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 48 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

