



CONTRATTO
1867

MILLESIMATO PAS DOSÉ

ALTA LANGA DOCG

2018

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 80% Pinot Noir, 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 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: intense straw yellow

PERFUME: hints of bergamot, shortcrust pastry and orange blossom

TASTE: fresh and enveloping; offering intense citrus and floral aromas. Its great minerality makes it truly irresistible. The perlage is fine and incredibly persistent

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 8.3 g/l

RESIDUAL SUGARS: 0-1 g/l

