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CONTRATTO
1867

FOR ENGLAND ROSÉ PAS DOSÉ

ALTA LANGA DOCG

2018

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 100% Pinot Noir

FORMATS: 750 ml - 1.5 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 40 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest

AGING ON-LEES: at least 40 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: onion-skin pink

PERFUME: red berries, orange blossom and nectarine

TASTE: intense and precise, with citrus peel and raspberry. The perlage is fine and persistent

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% Vol.

TOTAL ACIDITY: 8.3 g/l

RESIDUAL SUGARS: 0-1 g/l

