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CONTRATTO
1867

BACCO D'ORO BRUT

ALTA LANGA DOCG

2019

DENOMINATION

WINE APPELLATION: Alta Langa DOCG

GRAPE VARIETY: 80% Pinot Noir, 20% Chardonnay

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 always in stainless steel and finally bottled. The second fermentation takes place in bottle and is followed by almost 36 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest

AGING ON-LEES: almost 36 months

DOSAGE AT DISGORGEMENT: 6 g/l

TASTING NOTES

COLOR: bright straw yellow

PERFUME: delicate hints of dried fruits, acacia honey and fresh flowers

TASTE: fresh and creamy on the palate, with elegant hints of bread crust and brioche. The perlage is fine and persistent

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7.1 g/l

RESIDUAL SUGARS: 6 g/l

