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CONTRATTO
1867

RISERVA SPECIAL CUVÉE PAS DOSÉ

ALTA LANGA DOCG RISERVA

2016

DENOMINATION

WINE APPELLATION: Alta Langa DOCG Riserva

GRAPE VARIETY: 90% Pinot Noir, 10% Chardonnay

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; after which the Pinot Noir rests in stainless steel for about 9 months, while the Chardonnay is aged in French oak. The second fermentation takes place in bottle and is followed by at least 90 months aging on its lees.

TIRAGE: about 9 months after harvest

AGING ON-LEES: at least 90 months

DOSAGE AT DISGORGEMENT: zero

TASTING NOTES

COLOR: golden yellow with amber highlights

PERFUME: notes of candied orange peel, aromatic herbs and bergamot biscuits

TASTE: fresh and structured, with hints of butter cookies, citrus and vibrant minerality. The perlage is fine, creamy and persistent

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7.2 g/l

RESIDUAL SUGARS: 0-1 g/l

CHARACTERISTICS OF THE VINEYARDS

MUNICIPALITY: Bossolasco (CN)

EXPOSURE: South, South-West, South-East

ALTITUDE: 700-780 m asl

SOIL: calcareous marl, strongly characterized by calcium carbonate, silt and white sand

