



CONTRATTO
1867

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CUVÉE NOVECENTO ROSÉ BRUT

METODO CLASSICO

2018

DENOMINATION

WINE APPELLATION: Vino Spumante di Qualità

GRAPE VARIETY: 100% Pinot Noir

FORMATS: 750 ml

VINIFICATION

After destemming, the grapes are transferred to the press without being crushed. 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 approximately nine months of aging before bottling. The second fermentation occurs in the bottle, followed by at least 70 months of aging on the lees. Remuage is carried out manually.

TIRAGE: about 9 months after harvest

AGING ON-LEES: at least 70 months

DOSAGE AFTER DISGORGEMENT: 8 g/l

TASTING NOTES

COLOR: onion-skin pink

PERFUME: delicate notes of raspberry, peach blossom and toasted nuts

TASTE: complex and mineral, with subtle hints of candied citrus and toasted bread. The perlage is fine, elegant and long-lasting

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12.5% vol

TOTAL ACIDITY: 7.2 g/l

RESIDUAL SUGARS: 8 g/l

