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CONTRATTO
1867

BACCO D'ORO BRUT

ALTA LANGA DOCG

2022

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 30 months aging on its lees. Riddling is done by hand.

TIRAGE: almost 9 months after harvest

AGING ON-LEES: 30 months

DOSAGE AT DISGORGEMENT: 6 g/l

TASTING NOTES

COLOR: bright straw yellow

PERFUME: notes of ripe pear, linden blossom and toasted hazelnut

TASTE: harmonious and enveloping, with hints of quince and brioche. Fine and persistent perlage

TECHNICAL CHARACTERISTICS

ALCOHOL LEVEL: 12% vol

TOTAL ACIDITY: 7 g/l

RESIDUAL SUGARS: 6 g/l

CHARACTERISTICS OF THE VINEYARD

MUNICIPALITY: Bossolasco (CN)

EXPOSURE: South, South-East, South-West

AREA: 1 hectare

ALTITUDE: 700-780 m asl

SOIL: marly limestone, with the presence of calcium carbonate and silt

