



CONTRATTO

SPUMANTI 1867

"A blend of 80% Pinot Nero and 20% Chardonnay, the 2012 Metodo Classico Millesimato Pas Dosé ages on the yeasts for five years. Riddling is done by hand. This is a mid-weight sparkler that borders closely on being full-bodied. The mouthfeel is beautifully creamy and rich with abundant apricot, honey and sweet almond. I tasted this wine after a 30-wine flight of Barolos and Barbarescos and I cannot exaggerate how delicious and appealing this wine ultimately proved to be".

Robert Parker's The Wine Advocate

MILLESIMATO PAS DOSÉ

Vintage: 2012
Denomination: Metodo Classico -Vino Spumante di Qualità
Grape varieties: 80% Pinot Noir and 20% Chardonnay
Vineyards: Cassinasco/ Canelli/ Loazzolo/ Costigliole d'Asti
Harvest time: last week in August
Vinification: The grapes are handpicked, selected and kept separate according to their vineyard location. In the winery they are cooled down before crushing and only the free fall juice is being collected. First and second fermentation with indigenous natural yeast. After the first fermentation, the wines stay to mature until May after harvest, then are blended and bottled for the second fermentation.

Aging: a minimum of 48 months on lees in bottle
Tirage: June and July
Riddling: by hand for four weeks
Dosage at degorgement: no dosage

Sugar content: 0.0 g/lt
PH-level: 3.2
Total acidity: 7.0 g/lt
Alcohol: 12.5%
Production quantity: 1.40000 bottles
Available: in 075l, Magnum, 3 Liter, 6 Liter

Pairings: ideal as aperitif
Serving temperature: 6 to 8 degrees Celsius
Recommended glass: small Bordeaux
Reviews: 93 pts Wine Advocate



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