



CONTRATTO BLANC DE BLANCS PAS DOSÈ

A classic Piedmont sparkler crafted from 100% Chardonnay grown on hillside vineyards located 650 meters (2,133 feet) above sea level. The wine opens up beautifully in the glass to reveal exceptional power, depth and intensity with characteristic varietal notes of citrus, orchard fruit and white peach. Floral notes and slate are enhanced by a crystalline purity and texture, enchanting in the mouth with an enveloping creaminess and fine and persistent bubbles. An ideal accompaniment to seafood.



Denomination:	Alta Langa DOCG
Grape varieties:	100% Chardonnay
Vineyards:	Alta Langa DOCG
Vineyard altitude:	650 meters above sea level
Vineyard exposure:	Southwest
Soil:	Sandy, rocky with ocean sediments
Time of harvest:	Beginning of September
Vinification:	Grapes are manually picked and selected. They are cooled down in the winery before crushing and only the free fall juice is collected. First and second fermentation with indigenous natural yeast. After the first fermentation, the wines stay to mature until May after harvest and then bottled for the 2 nd fermentation.
Aging:	Almost 4 years on the lees in bottle
Tirage:	April to July
Riddling:	By hand for 4 weeks
Dosage at disgorgement:	None
Sugar content:	0.0 g/l
PH level:	3.2
Total acidity:	6.6 g/l
Alcohol content:	12.5% by vol.
Production:	8,000 bottles
Pairing:	Ideal as aperitif, pairs well with appetizers and seafood
Serving temp.	6 to 8 degrees C
Recommended glass:	Small Bordeaux

