



CONTRATTO 1867

De Miranda, honey Moscato, creamy with lots of minerality...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
First vintage:

Metodo Classico Moscato d'Asti DOCG
2006
100% Moscato
7.5% by vol.
3 glasses Gambero Rosso
8,000 bt
1995

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:

Canelli
calcareous
35-40 years
400 m

Wine making process:

Time of harvest:
Aging:
Tirage:
Remuage:
Release:

last week in August
almost 4 years on yeast in bottle
April to July
on Pupitre manual
5 years after harvest

Wine description:

Tasting Note:

This delicious and unusual wine is a Moscato made as "Metodo Classico". With this product Contratto goes 145 years back, when only Moscato grapes were available in Canelli to use for metodo classico. Crafted from old-vine Moscato grapes, this delicately sweet wine is bottle fermented and aged 4 years on its yeast, resulting in a delightful potion of fresh grapey Moscato, laden with fruit, honey, mineral and herbal complexity.

Available bottle sizes:
Pairings:

normal
ideal as aperitif, desserts and strong cheeses

Further Information:

Dosage at Degorgement:
After Degorgement Data:
Sugar content:
PH-level:
Total acidity:
Recommended serving temperature:
Recommended type of glass:

none
140 g/l
3.13
6.0 g/l
60-8° Celsius
small Bordeaux

