



# CONTRATTO

1867

For England Pas Dose, apples and ginger, fresh with fine finish...

## Denomination:

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

Metodo Classico -Vino Spumante di Qualità  
2007  
80% Pinot Noir and 20% Chardonnay  
12.5% by vol.

20,000 bt  
2007

## Vineyard:

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

Oltrepo Pavese  
calcareous  
20 -25 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  
4 years after harvest

## Wine description:

Tasting Note:

a nose that is reminiscent of baked apples together with light hints of ginger. The entry is crisp and the wine develops great finesse. Sublime ethereal flavors on the finish, reflecting the characteristic qualities of the 2007 vintage.

Available bottle sizes:  
Pairings:

normal  
ideal as aperitif, appetizers and fish

## Further Information:

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

none  
2.0 g/l  
3.2  
6.0 g/l  
6°-8° Celsius  
small Bordeaux

