



CONTRATTO

1867

For England Rose, apricot and orange notes, fresh with fine finish...

Denomination:

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

Metodo Classico -Vino Spumante di Qualità
2007
100% Pinot Noir
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:

the nose is very fresh with tiny red fruit notes and a few aniseed aromas followed by nuanced hazelnut. On the palate it combines elegance and roundness while remaining fresh. There are apricot and orange notes.

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:

10 milliliters of liqueur per bottle

2.0 g/l
3.3
6.0 g/l

60-80° Celsius

small Bordeaux

