



# CONTRATTO

1867

**Millesimato Brut,** white fleshed fruits with almonds, sparkling pleasure...

## 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  
12.0% by vol.

180,000 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:

aromas of white fleshed fruits mingle with almonds which leads to a complex and powerful mouth feel, all complemented by a fresh, elegant finish.  
normal and Magnum  
ideal as aperitif

Available bottle sizes:  
Pairings:

## 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

5.0 g/l  
3.2  
6.0 g/l

6°-8° Celsius

small Bordeaux

