

Contratto

Blanc de Blancs Extra Brut 2022



WHITE
CHAMPAGNE &
SPARKLING



ITALY



PIEMONTE



SUITABLE
FOR VEGANS

TASTING NOTE

Bright straw yellow in appearance with golden highlights. Notes of green apple, bergamot and linden blossom on the nose with delicate mineral nuances. Fresh and well-balanced on the palate, with citrus and floral hints. The perlage is fine and persistent.

VINEYARD

MUNICIPALITY: Bossolasco (CN) EXPOSURE: South, South-East, South-West ALTITUDE: 700-780 m asl SOIL: calcareous marl, strongly characterized by calcium carbonate, silt and white sand

VINIFICATION

After destemming, the grapes are placed in the press where a very light pressure is applied. The first fermentation takes place in control-temperature stainless steel tanks; followed by 9 months of aging and finally the wine is bottled. The second fermentation takes place in the bottle.

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	J3496122
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
TOTAL ACIDITY	7.43g/l Tartaric
RESIDUAL SUGAR	1.7g/l
SKU	J3496122