

# Contratto For England Brut Rose

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Alta Langa

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** Grapes are manually picked and selected. They are cooled down in the winery before crushing and only the free fall juice is collected. First and second fermentation with indigenous natural yeast. After the first fermentation, the wines stay to mature until June after harvest, then is bottled for the 2nd fermentation.

**AGING:** Almost 4 years on lees in bottle

## THE STORY

Contratto was founded in 1867 by Giuseppe Contratto and the winery is known as the oldest producer of sparkling wine in Italy. In fact, the ""Metodo Classico"" 1919 Contratto Extra Brut was the first vintage sparkling wine ever made in the country. The winery has a long, distinguished history. At the turn of the 20th century, its wines were leaving Canelli for destinations all over the world (predominantly to royal houses), and Contratto was the personal supplier to the Vatican as well as to the Italian Royal Family. Awards and medals from international exhibitions and contests of the time emphasize why the name of Contratto has long been synonymous with prestige and quality in the world of sparkling wine.

## THE ADJECTIVES

**AROMAS / FLAVORS:** tart citrus and lots of grapefruit with some orchard fruit, toast and crushed mineral

## THE SELLING POINTS

**AWARDS:** 93pts Wine Advocate

**SUSTAINABILITY:** Vegan, Biodynamic In Practice, Organic In Practice

**PAIRINGS:** appetizers and seafood

