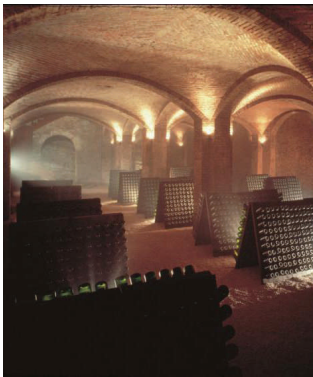


Giorgio Rivetti



Contratto in its heyday, in the early 20th Century



The magnificent sweeping cellars of Contratto

OVERVIEW

Giuseppe Contratto founded the beautiful Contratto estate in 1867, which was in the family's hands for 126 years. In 1993, Carlo Bocchino purchased the property and substantially renovated the historical cellars. In 2011, Giorgio Rivetti and the team of La Spinetta purchased this understated jewel with the goal of reviving Contratto to its former glory. The winery has a long, distinguished history as the oldest producer of sparkling wine in Italy. In fact the 1919 Contratto Extra Brut was the first vintage "Metodo Classico" sparkling wine ever made in the country! At the turn of the 20th century, Contratto's wines were one of the premier sources of sparkling wine in Royal houses around the world. Contratto was the personal supplier to the Vatican, as well as the Italian royal family. The historical Estate has breathtaking cellars carved into the tufa limestone hillside that protects the small town of Canelli. These cathedral cellars are among the finest of their kind, excavated at a depth of 32 meters. The cellars maintain a constant annual temperature of 12°C and sufficient natural humidity. This ideal environment for bottle fermentation and maturation helps Contratto to craft wines of purity and complexity. Contratto produces only traditional method (Méthode Champenoise) sparkling wine under the watchful eye of Giorgio Rivetti and his talented son, Andrea. While La Spinetta has only owned the Estate since Spring 2011, Giorgio and Andrea have been secretly making the Metodo Classico wines since 2007 with Pinot Noir and Chardonnay grapes from Oltrepò Pavese. Thus, the inaugural releases of Contratto Metodo Classico are all the products of this talented father-son team.

Varieties: Chardonnay, Pinot Noir, Moscato

Average Production: about 20,000 cases

WINES

Contratto Millesimato Brut

The Millesimato Brut is 80% Pinot Noir and 20% Chardonnay. The wine spends almost four years on the yeasts before disgorgement and is finished with a dosage of 5 g/l. Millesimato shows aromas of white-fleshed fruits, flowers, and almonds with a complex and powerful mouthfeel.

Contratto Blanc de Blancs

Contratto Blanc de Blancs is 100% Chardonnay. It rested on the lees (*sur latte*) for three years. Upon disgorgement, the wine was finished with 1 g/l dosage. Blanc de Blancs has delightful aromas of pear, kumquats, and linden flowers. It is powerful yet refined on the palate, citrus combining with brioche & mineral for a long finish.

Contratto "For England" Rosé

"For England" is a wine that was made to sate the "dry" palates of the British market. The Rosé is 100% Pinot Noir. It is made in the *saignée* method. After four years on the lees, the wine is disgorged and finished with 2 g/l dosage. The nose is very fresh with tiny red fruits, aniseed, rose, and hazelnut. The palate is elegant and round mingling with apricot and orange.

Contratto "For England" Pas Dosé

Continuing in the spirit of the "For England" Rosé, the Extra Brut is 80% Pinot Noir and 20% Chardonnay. It spends four years *sur latte* before being disgorged. As the name implies, the wine sees zero dosage. The nose is reminiscent of baked apples and ginger. The palate is crisp and sublime with a long, finessed finish.

Contratto "Bacco d'Oro" Brut

Bacco d'Oro is 80% Pinot Noir and 20% Chardonnay. After three years on the yeasts, the wine is finished with 10 g/l dosage after disgorgement. A classically-styled Brut, Bacco d'Oro has a beautiful nose and palate of tangerines and clementines, acacia blossom, and minerals.



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