



CONTRATTO
1867



CONTRATTO SPARKLING WINES

Canelli (Piedmont), Italy

Owner: Giorgio Rivetti

Website: www.contratto.it

Winemaker: Giorgio Rivetti & son Andrea

WINERY PROFILE:

The Contratto winery was founded in 1867 by Giuseppe Contratto, the picturesque estate remaining part of the family's heritage for 126 years. Italy's first sparkling wines came from these historic cellars (in fact, the 1919 Contratto Extra Brut was the first vintage "Metodo Classico" sparkling wine ever made in the country!) and the estate enjoyed many years of grandeur, representing a premier source of sparkling wine for international Royal houses and even personal supplier to the Vatican and Italian royal family.

After decades of international success, the winery encountered unfortunate economic difficulties, forcing the founding family to sell to the local grappa producer Bocchino in 1993. Carlo Bocchino carried out substantial renovations to the estate's historic cellars, buildings and tasting rooms, but ultimately decided to focus on his original family business and, in 2011, this gem of an Estate was acquired by Giorgio Rivetti and the La Spinetta team with the objective of reviving Contratto to its former glory.

Over the course of its 150-year winemaking history, Contratto has produced a wide variety of wines/spirits including Moscato, Barolo, Spumante Metodo Classico, Vermouths, Tonics, Bitters, Gin and Whiskey. Today, however, Contratto produces only traditional method sparkling wines and selected spirits, concentrating the efforts of winemakers Giorgio Rivetti and his talented son, Andrea, on delivering only the highest quality across the entire product line.

VINEYARDS AND VINIFICATION:

A UNESCO World Heritage site, the Estate's historical, breathtaking cathedral cellars are carved into the tuff limestone hillside that protects the small town of Canelli and are among the finest of their kind, excavated at a depth of 32 meters (105 feet), thus maintaining a constant annual temperature of 13°C (55°F) and sufficient natural humidity. This ideal environment for fermentation and maturation in the bottle is key to allowing Contratto to craft wines of purity and complexity. Alongside the historic cellars for aging



(where bottles are still hand-riddled), vinification, disgorging and bottling take place in the modern, state-of-the-art onsite facility.

In 2014, the Estate invested in land for the creation of new vineyards in Alta Langa (High Langa), near the town of Bossolasco, acquiring 45 acres of south-facing hillsides in order to plant Pinot Noir at a lofty 720 meters (2,362 feet) above sea level. These new plantings, combined with the existing 33 acres of Chardonnay and Pinot Noir vineyards around the towns of Canelli and Loazzolo, allow Contratto (from the 2014 vintage) to produce sparkling wines from exclusively estate-grown fruit, epitomizing the philosophy of quality that guides every aspect of Contratto. The Estate produces only Metodo Classico (Traditional Method) wines, under Alta Langa DOCG or Vino Spumante di Qualità (VSQ) designations.

