

# GILDA

## Spumante Millesimato Extra Dry

Wine excellent as an Aperitif, but also with salads, fish and white meats.

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**ORIGIN:** Italy

**SOIL:** Medium-textured with calcareous marl and gypsum, located around the 45° parallel north.

**GRAPE CULTIVATION:** Guyot

**HARVESTING:** Handpicked

**VINIFICATION:** Soft pressing with pneumatic press at 0.8 bar. Fermentation with cultured yeasts at 16-18°C controlled temperature.

**REFINING:** Temperature controlled stainless steel, Charmat method. The wine undergoes numerous analytical checks during aging to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11,5% vol.

**COLOR:** Straw-yellow with green tinges

**NOSE:** Intense and floreal, fine and elegant

**TASTE:** Well balanced, pleasantly dry and soft

**INTERNATIONAL PAIRINGS:** Pata Negra - Spain, Spaetzle - Germany

**SERVING TEMPERATURE:** 8-10°C