

GILDA

Spumante Millesimato Extra Dry

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



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