

GILDA

Spumante Millesimato Extra Brut

An excellent wine for aperitifs or to accompany seafood starters.



ORIGIN: Italy

SOIL: Calcareous

GRAPE CULTIVATION: Guyot

HARVESTING: Handpicked

VINIFICATION: Gentle pressing of whole berries and controlled temperature fermentation. Secondary fermentation via the Charmat method.

AGING: Temperature controlled stainless steel. During aging, the wine undergoes numerous analytical checks to ensure its integrity.

ALCOHOL CONTENT: 11% vol.

COLOR: Bright straw yellow with very fine perlage.

NOSE: Intense and fruity.

TASTE: Dry, enveloping, savory, well-structured, and harmonious.

SERVING TEMPERATURE: 8–10°C