

# GILDA

## Spumante Millesimato Extra Dry Rosè

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.

**GRAPEVINE CULTIVATION:** Guyot-trained

**HARVESTING:** By hand

**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. During ageing the wine undergoes several analytical controls to assure its integrity.

**BOTTLING:** Cold sterile

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

**COLOR:** Light Rosè

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

**PALATE:** Well balanced, pleasantly fresh and soft

**INTERNATIONAL PAIRINGS:** Paella - Spain, Frikadelle - Germany

**SERVING TEMPERATURE:** 8-10°C