GILDA

Spumante Millesimato Extra Dry Rosé

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.

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, pleasently fresh and soft

INTERNATIONAL PAIRINGS: Paella - Spain, Frikadelle - Germany

SERVING TEMPERATURE: 8-10°C