

GILDA

Spumante Millesimato Blanc De Blancs Extra Dry

Wine excellent as an aperitif, but also with first courses with seafood, fish in general and white meat.



ORIGIN: Italy

VINE VARIETY: Trebbiano and Chardonnay

SOIL: Medium-textured with calcareous marl and gypsum

located around the 45° parallel north.

GRAPEVINE CULTIVATION: Guyot

HARVESTING: Manual

VINIFICATION: Soft pressing with pneumatic press at 0.8bar. 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: Vivid straw-yellow, light and persistent perlage.

NOSE: Pleasant and intense, with delicate floral and exotic fruit notes.

TASTE: Fresh, slightly sapid and pleasantly balanced.

INTERNATIONAL PAIRINGS: Coquillage - France, Salmon tartare - Japan

SERVING TEMPERATURE: 6–8°C