

# 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.

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**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