



GANCIA

— 1850 —

— *blanc de blancs* —
alta langa brut

drink beauty

TASTING NOTES

VISUAL EXAM

Intense straw yellow color with golden reflections. Fine and persistent perlage.

OLFACTORY EXAM

The aroma is harmonious and complex, with hints of yeast, vanilla and bread crust.

TASTE EXAM

The taste is well balanced and with good structure. Fresh, elegant and intense. The aftertaste is long and persistent, with mineral notes.

TECHNICAL NOTES

GRAPES

Chardonnay.

WINEMAKING

The very soft pressing takes place through the Marmonnier press in the historic cellars of the early nineteenth century - a UNESCO World Heritage Site - where only the heart of the must is vinified. The must for each pressing and batch is fermented both in barriques and in steel tanks at controlled temperature until the time of preparation of the cuvée and the subsequent draft for the second fermentation in the bottle.

SPARKLING METHOD

It is the Classic Traditional Method, with a fermentation duration of about 40 days in the bottle. Refinement for at least 30 months in the cool cellars of Casa Gancia at controlled temperature.

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

6 g/l

SERVICE NOTES

PAIRING

Ideal for refined aperitifs, with first courses as pasta and risotto and with white meat dishes.

SERVICE TEMPERATURE

8-10°C.

