



GANCIA
— 1850 —

*cuvée 120 mesi
alta langa brut
riserva*

drink beauty

TASTING NOTES

VISUAL EXAM

Bright yellow color with very fine perlage.

OLFACTORY EXAM

It has a complex aroma of dried fruit and acacia, with honey notes.

TASTE EXAM

On the palate it is of great structure with hints of toasted bread and yeast. Long and persistent finish.

TECHNICAL NOTES

GRAPES

Pinot Noir and 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

Classic Traditional Method, with a 40-days fermentation in the bottle. Ageing for at least 120 months in the cool cellars of Casa Gancia at controlled temperature.

ALCOHOL CONTENT

12,5% vol

RESIDUAL SUGAR

6 g/l

SERVICE NOTES

PAIRING

It is recommended as an aperitif and as an accompaniment to appetizers, risotto and white meats.

SERVICE TEMPERATURE

8-10°C.