



GANCIA

— 1850 —

— *cuvée 36 mesi* —
alta langa pas dosé

drink beauty



TASTING NOTES

VISUAL EXAM

Intense straw yellow color with golden reflections.

OLFACTORY EXAM

The aroma is harmonious and intense, with hints of honey and flowers, yeast and bread crust.

TASTE EXAM

The taste is pleasantly dry and sapid, complex and fresh, well balanced.

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 36 months in the cool cellars of Casa Gancia at controlled temperature.

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

1 g/l

SERVICE NOTES

PAIRING

Perfect as an aperitif but also to accompany appetizers, pasta dishes, risotto and white meats.

SERVICE NOTES

8-10°C.