



GANCIA
— 1850 —

*cuvee 60 mesi
alta langa brut
riserva*

drink beauty

TASTING NOTES

VISUAL EXAM

Gold-yellow color, with complex shades; soft and creamy foam with a long persistence, fine and elegant perlage.

OLFACTORY EXAM

The aroma is intense and expresses a group of enveloping hints of vanilla, yeast and ripe fruit.

TASTE EXAM

On the palate it is complex, balanced, dense and structured. Well supported by a lively acidity, it has a long, rich and persistent finish.

TECHNICAL NOTES

GRAPES

Pinot Noir and Chardonnay.

WINEMAKING

The squeezing of the grapes, harvested in boxes, takes place through the Marmonnier and only 50% of the must becomes part of the cuvee. All the fractions of the pressed grapes are then fermented in barriques and steel at a controlled temperature. They remain for more than six months on their lees before forming the large cuvee that will be fermented in the bottle with the addition of selected yeasts.

SPARKLING METHOD

Classic Traditional Method, with a fermentation duration of about 40 days in the bottle. Ageing for at least 60 months in the cool cellars of Casa Gancia at controlled temperature.

ALCOHOL CONTENT

12,5% vol

RESIDUAL SUGAR

6 g/l

SERVICE NOTES

PAIRING

Tasting is recommended throughout the meal, enhances the taste of appetizers, pasta and rice dishes. Excellent with white meats and fish, it is also offered with medium-aged cheeses.

SERVICE TEMPERATURE

8-10°C.

