



GANCIA

— 1850 —

— *metodo Classico* —
alta langa brut

drink beauty

TASTING NOTES

VISUAL EXAM

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

OLFACTORY EXAM

The aroma is harmonious, with hints of yeast, bread crust, dried fruits and floral notes.

TASTE EXAM

The taste is well balanced and with good structure. On the palate it is full, rich and creamy. The aftertaste is long and persistent.

TECHNICAL NOTES

GRAPES

Pinot Nero 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

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.

