

Gilloria

Cuvée Bianco Spumante Organic

Gilloria



Grape variety

It's a cuvée of vineyards from the north-east area of Italy.

Origin

Veneto

Winemaking

when the grapes have reached peak ripeness they are carefully selected and softly pressed. The must is cooled and clarified using flotation technique. Once the alcoholic fermentation has taken place, the wine is again cooled to between 10-12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

Sparkling wine technique

the base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to re-ferment until the desired bar pressure of 2.00-2.50 atm is reached.

Storage and ageing

in a dark humidity controlled cellar at a temperature of 10°C.

Colour

light straw yellow with persistent bubbles always in the glass.

Bouquet

fine, elegant, dry with hints of apples and banana and white wild flowers.

Flavour

lightly bubbly and acidic, slightly sapid and very inviting. Lasting perlage.

Alcohol content

11% vol.

Optimal serving temperature

6-10°C

Gastronomic matches

ideal as an aperitif. Also great with all fish dishes and with most started dishes.

Packaging

in 75cl customized bottles in boxes of 12.