



GAGIABLU
ROSELLE • MAREMMA



VINO SPUMANTE

XVIII - DICHIOTTESIMO

GRAPE VARIETIES	Sangiovese 100%
AREA	Roselle, Grosseto - Maremma Toscana
SOIL	Medium-textured, well-draining
HARVEST PERIOD	Mid to late August
ALCOHOL CONTENT	12,5%

VINIFICATION

The harvest time is determined based on analyses performed on the grapes to ensure they are picked before full ripeness in order to preserve natural acidity. The grapes are hand-harvested into crates early in the morning and then cooled in a refrigerator overnight. Next, they are loaded whole into the press and subjected to a quick and gentle pressing. The resulting must is immediately cooled and undergoes static decantation at 3°C, followed by fermentation in stainless steel at a controlled temperature of 15°C. The wine is then kept on the fine lees for 6 months at 10°C, avoiding malolactic fermentation and providing minimal amounts of sulfur dioxide. This is followed by tirage for secondary fermentation in the bottle. It then remains on the lees in the bottle for 36 months at 13-15°C before riddling and subsequent resting in the bottle for at least 4 months.

TASTING NOTES

Color is golden yellow with coppery reflections, very vibrant and brilliant. The perlage is very fine, with a pure white foam that develops gradually and elegantly in the glass. On the nose, aromas of bread crust and almonds stand out, along with fresh white fruit, very intense and inviting. On the palate, there is great freshness, crispness, and creaminess, with a long, savory, dry, elegant, and pleasantly harmonious finish.

SERVING SUGGESTIONS

Around 5 °C.

FOOD PAIRINGS

Ideal as an aperitif, surprising as a wine for the entire meal.

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