



VERMOUTH BIANCO GANCIA



TASTING NOTES

VISUAL EXAM: straw yellow.

OLFACTORY EXAM: particularly delicate taste whilst maintaining its intensity, the result of a sophisticated mix of crushed herbs and spices combined with an alcoholic mix, the base of which is wine.

TASTE EXAM: sweet and velvety, full and harmonious.

TECHNICAL NOTES

PRIMARY INGREDIENTS: preferably young wines and specific herbs.

PRODUCTION PROCESS: the production process is divided into three phases. Initially a very delicate wine is chosen, in order to ensure a smooth union with the natural extracts of herbs and spices that will then be mixed with it. Then the herbs are processed. These herbs are in part well-known, and in part derived from exotic varieties, the essences of which are extracted to a liquid containing around 30° alcohol content, which contains their active ingredients. Finally the process ends when the fortified wine, sugar and herb extracts are mixed together and filtered before being refined in a tank. At the end of the manufacturing process the product is evaluated and then bottled.

ALCOHOL CONTENT: 16% vol

SERVICE NOTES

PAIRING: a classic, pre-dinner long drink, which can be transformed into the most imaginative cocktails. **SERVICE TEMPERATURE:** 6-8°C.