



# VERMOUTH EXTRA DRY GANCIA

## TASTING NOTES

**VISUAL EXAM:** pale straw color.

**OLFACTORY EXAM:** particularly delicate taste and intense, the result of sophisticated encounter of the extract obtained by maceration of herbs and spices in alcoholic solution with a wine.

**TASTE EXAM:** dry and delicate taste with a pleasantly bitter and persistent aftertaste.

## 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:** 18% vol

## SERVICE NOTES

**PAIRING:** an exceptional pre-dinner, refined long drink particularly suited when used to prepare dry cocktails, and excellent when served straight with a squeeze of lemon or an olive.

**SERVICE TEMPERATURE:** 6-8°C.

