



VERMOUTH ROSSO GANCIA



TASTING NOTES

VISUAL EXAM: reddish copper color.

OLFACTORY EXAM: particularly rich and intense aroma, due to the extraction of crushed herbs and spices in a wine-based alcoholic solution.

TASTE EXAM: caramelized sweet taste, aromatic, pleasantly bitter and persistent.

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: an ideal base for many pre-dinner and after-dinner drinks.

SERVICE TEMPERATURE: 6-8°C.