



**GANCIA**  
— 1850 —

**PROSECCO DOC  
BRUT**

*drink beauty*

#### TASTING NOTES

**VISUAL EXAM:** straw yellow with greenish reflections, thin perlage, rich and persistent.  
**OLFACTORY EXAM:** the aroma is intense and persistent, fruity, of quality, clearly reminiscent of the Golden apple and the scent of acacia flowers.  
**TASTE EXAM:** taste sweet and fresh, pleasant, of great softness and stable balance, with good persistence and fruity finish.

#### TECHNICAL NOTES

**GRAPE VARIETY:** Glera grapes for Prosecco  
**VINIFICATION:** the grapes are softly pressed and subjected to the classic white vinification, in the absence of the skins at a controlled temperature of 18 °. Particular attention is given to fermentation temperatures, in order to maximize its aromatic characteristics.  
**SPARKLING METHOD:** Martinotti method for slow re-fermentation in large closed containers, at 15-17 ° C.  
**ALCOHOL CONTENT:** 11,5% vol

#### SERVICE NOTES

**PAIRING:** ideal as an aperitif and to accompany light first courses, appetizers, fresh cheeses and seafood. Excellent as a base for cocktails.  
**SERVICE TEMPERATURE:** 8-10°C.  
**STORAGE:** the ideal cellar for storing wine must have a temperature between 11-15 ° C, there should be no temperature changes. Avoid storing with other foodstuffs of intense or penetrating fragrances.

