



GANCIA
— 1850 —

PROSECCO DOC
DRY
drink beauty

TASTING NOTES

VISUAL EXAM: straw yellow with greenish reflections, thin perlage, rich and persistent.
OLFACTORY EXAM: the scent 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.

