

GANCIA Prosecco DOC Rosé extra-dry - The technical highlights



TASTING NOTES

VISUAL EXAM: bright delicately rosé with a fine, rich and persistent perlage.

OLFACTORY EXAM: fresh and fruity with hints of red berries, accompanying the delicate floral notes.

TASTE EXAM: typically aromatic, fresh, delicate and pleasant, with a good persistence.

TECHNICAL NOTES

GRAPE VARIETY: Glera grapes («f in purity») and Pinot Noir for a variable share up to 15%

VINIFICATION: after harvesting, the grapes are soft pressed and then vinified at 18°C controlled temperature. Based on the Martinotti method, particular attention is given to the fermentation temperature (between 15-18°C) in order to enhance the aromatic characteristics of Prosecco.

SPARKLING METHOD: Martinotti Method with slow fermentation in airtight stainless steel tanks at 15 -18 C°.

ALCOHOL CONTENT: 11% vol

SUGAR CONTENT: 17 g/l

CALORIES: 68 kcal/100ml

SERVICE NOTES

PAIRING: It stands stunningly on its own, or makes the perfect pairing for aperitifs, raw fish dishes or white meat.

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 foods of intense and penetrating flavors and aromas.

