

# GANCIA ROSE'



## Tasting notes

**Visual test :** Pink colour, clear and transparent with slight copper reflections. The perlage is fine and persistent.

**Olfactory test :** wide and intense aroma with notes of roses, berries and cherries

**Tasting test :** the taste is fresh, dry and harmonious. The aftertaste is lingering, with hints of flower and plums

## Technical notes

**Grape variety :** array of grapes from selected areas

**Production area:** the premium areas of the most beautiful Italian wine landscapes

**Vinification:** After the destemming the grapes are left to macerate for several hours to obtain a delicate red colour with orange tinges. The first fermentation takes place in controlled temperature tanks at 17°-18° C, in order to enhance the elegance of the perfumes. The rosé wine is kept in tanks at 14°-16° for a couple of months before the second fermentation process, Martinotti method, with a duration of about 40 days of fermentation and ageing will follow in tanks at controlled temperature.

**Alcohol content:** 11,5°

## Service notes

**Food Pairing :** Ideal for fine aperitifs, fish dishes, delicate pasta dishes, vegetables and meats in general.

**Service temperature** 8-10° C

**Conservation:** The ideal conservation of wine is in cellars with a temperature between 11-15° C, without thermal differences. Do not conserve other foodstuffs with intense or penetrating fragrances.