

GANCIA PROSECCO DOC DRY



Tasting notes

Visual test: Bright straw yellow colour. The perlage is fine and persistent with a particular sensation of liveliness and elegance.

Olfactory test: Very delicate, fresh and harmonious bouquet with hints of bread, orange and lemons.

Tasting test: Aromatic, dry and delicate, smooth, fresh and pleasant.

Technical notes

Grape variety: Highly selected Glera grapes

Area of Production: The DOC area of Prosecco.

Vinification: After the harvest, the grapes are softly pressed and vinified in white, that is without the skins, at a controlled temperature of 18°C. Care is paid to the fermentation temperature to exalt the aroma of Prosecco. Then it is refined with Martinotti method for slow fermentation in large closed tanks at 15 - 18°C.

Alcohol content: 11,5°

Residual Sugar: 25 g/l

Service notes

Combination with food: Perfect for aperitifs, it's the ideal with light pasta and rice dishes, fresh cheeses and seafood. Excellent in cocktails.

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.