



KEY FACTS

- Selection of white grapes variety from carefully chosen wine regions in Italy and in UE.
- Production Method: Charmat Method
- **Alcohol content: 11° vol**

TASTING NOTES & SERVING SUGGESTION

- Gancia Brut is a dry Italian wine with pleasant, fresh and intense taste and a straw yellow colour with greenish reflexes. Light, rich and persistent perlage and clear transparency. The first fermentation is in controlled temperature tanks at 17–18°C to elevate the delicate fragrance of this type of vine. Then it is refined with Martinotti method for slow fermentation in large closed tanks at 15 – 18°C.
- Ideal for aperitifs. In the Mediterranean cuisine it is served with fish and used as an aperitif.
- Recommended serving temperature is 8–10°C.