

Gancia Prosecco DOC



KEY FACTS

- Glera grapes from Veneto area
- D.O.C. product – Denomination of Controlled Origin
- Production Method: Charmat Method
- **Alcohol content: 11,5% vol**

TASTING NOTES & SERVING SUGGESTION

- Gancia Prosecco is a dry sparkling wine with a **very fresh and fruity flavour with hints of maple.** After harvesting, the grapes are soft pressed and then vinified in white (without the skins) at 18°C controlled temperature. Based on the Martinotti method (Cuve close), particular attention is given to the fermentation temperature (between 15–18°C) in order to enhance the aromatic characteristics of Prosecco.
- Perfect pairing for seafood, salads and cheeses and also ideally served on its own as an aperitif.
- Recommended serving temperature is 6–8°C