



KEY FACTS

- Array of grapes from vocated areas
- Production Method: Charmat Method
- **Alcohol content: 11,5% vol**

TASTING NOTES & SERVING SUGGESTION

- Gancia Rose' is a brut sparkling wine with a fresh, dry and harmonious taste. 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.
- Ideal for fine aperitifs, fish dishes, delicate pasta dishes, vegetables and meats in general.
- Recommended serving temperature is between 8-10° C.