

HOUSE OF GANCIA

In 1850, the Gancia family founded their winery surrounded by their beautiful vineyards in Canelli, Piedmont. It was there that Carlo Gancia produced the first Italian sparkling wine in 1865. By 1870, Gancia was an official supplier to the Royal House of Savoy.

Today, Gancia creates exceptional sparkling wines, vermouths, and liqueurs in our historical Underground Cathedral cellars, which maintain the cool, steady temperatures perfect for making and storing wine. Gancia is respected worldwide, and our products are exported to over 65 countries around the globe.

DRINK BEAUTY

Inherent in Gancia is the beauty of Italy—of the land, its art, its people, and, of course, its wine-making. By drinking Gancia, one is drinking the beauty of Italy and the beauty of Ilfe's moments, whether they be everyday moments or special occasions.

ETASTING PANEL



GANCIA PROSECCO D.O.C.

"...offers up a nose of magnolia blossom and candied papaya. On the dry palate, the floral tones ascend while a lovely frame of soft bubbles soothe and melt. Ripe red apples, toffee and honeydew is edged by a sleek salinity. Deliahtful."



GANCIA BRUT ROSÉ

"...a dry-style wine with grapes hailing from Piedmont and Lombardy. Strawberry and ripe melon notes on the nose incur a slight salinity, which is pleasing and tones down any sweetness. The minerality also works into cherry notes on the palate, while rose petals surge through mid-way."



GANCIA MOSCATO D'ASTI

"...has a low alcohol content of 5.5%, making it a perfect aperitif. White mushroom aromas lead to summer pear, and at mid-palate delivers a tropical floral component of gardenia. Acidity holds up to sweet orchard fruits in this slightly sweet sparkler."



GANCIA MOSCATO ROSÉ

"...made from a blend of Moscato and Brachetto musts, making it bright pink and highly aromatic. On the nose, orange rind is dotted with pink peppercorn, raspberry and dried apricot. The palate is luxurious with rose petals, sage and exotically spiced oranges. There's a freshness that's truly alluring,"



GANCIA ASTI D.O.C.G.

"...shows off a pale gold light, and a sumptuous nose of honeycomb. Bright and fresh on the palate, Moscato Bianco di Canelli grapes exude flavors of ripe peach, spearmint, red apple and heather."



GANCIA PINOT DI PINOT ROSÉ

"From Its light amber/onion skin hue to its perfumed apricot, melon and floral honey, this Italian sparkling wine has an abundance of personality. The palate showcases chamomile and cheery cherry notes with an underlying minerality."



FERNET GANCIA

"...an elegant salute to amaro and at 80-proof a full-powered herbal liqueur. Sassafras and molasses are remarkably indulgent on the nose, with flavors of black currant, black olive and mint running up and around the gamut of herbs. The finish offers an iron-tinged minerality with a hint of anise."



GANCIA AMERICANO

"...a 30-proof liqueur comprised of white wines and an array of local Italian herbs as well as exotic additions. Aromas of deep red berry compote are enveloped with intriguing herbal notes. The palate is sofin, with flavors of tangerine, basil and rosemary. A must for cocktails or as an aperitif."