GANCIA ASTI DOCG

Tasting notes

Essence
A clear and fragrant nectar with millions of bubbles. Asti Docg is the sweetness born of the land. Fresh and aromatic thanks to the Moscato grapes which elevate the fine and brilliant perlage and bring many emotions to the glass.

Visual test
Straw yellow colour with golden reflexes. The perlage is fine and persistent.

Olfactive test
Bouquet aromatic with hints of exotic fruit, sage and honey.

Tasting test
Sweet, fruity and balanced like the grapes of origin.

Technical notes

Grape variety
Moscato Bianco from Canelli.

Area of Production
Provinces of Asti, Alessandria e Cuneo DOCG

Vinification
Soft pressing with must divided in three parts. Only the best part is used for the production of Asti. The must is partially fermented at a temperature of 5.5°. It is then conserved at -2°C for the second fermentation

Second Fermentation Method
Martinotti Method to exalt the fragrance of the main ingredient, the Moscato Bianco of Canelli.

Alcohol content
7.5°

Size
cl.75

Service notes

Food Pouring
Perfect for desserts but can be used as a sweet aperitif.

Serving temperature
8-10° C

Glass
Flute

Conservation
The ideal conservation of wine is in cellars with a temperature between 11-15° C, without thermal differences. Shaded lighting without use of neon lights. Humidity around 65-70%. Do not conserve other foodstuffs with intense or penetrating fragrances.