



GANCIA ASTI DOCG

Tasting notes

Essence

A clear and fragrant nectare 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 exhalt 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 neons. Humidity around 65-70%. Do not conserve other foodstuffs with intense or penetrating fragrances.