



GANCIA BRUT

Tasting notes

Essence

A sparkling wine with a dry taste which accompanies informal aperitifs thanks to its fresh simplicity, but not only..

Visual test

Straw yellow colour with greenish reflexes. Light, rich and persistent perlage and clear transparency.

Olfactive test

Bouquet with fresh fruit, fresh and intense.

Tasting test

Sweet with good consistence.

Technical notes

Grape variety

Selection of grapes from vocated areas.

Vinification

The first fermentation is in controlled temperature tanks at 17-18°C to elevate the delicate fragrance of this type of vine.

Second Fermentation Method

Martinotti Method.

Alcohol content

11°

Size

cl.75

Service notes

Food Pouring

Ideal for aperitifs. In the mediterranean cuisine it is served with fish and used as an 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 neacons. Humidity around 65-70%. Do not conserve other foodstuffs with intense or penetrating fragrances.