

## PINOT DI PINOT ROSE'

### Tasting notes

#### Essence

This is the novelty! Pink Pinot di Pinot bubbles which are conquering consumers. A fresh, elegant sparkling wine with tonalities of floral roses and with the fruity raspberry and cherry hints.

#### Visual test

Light pink, clear and transparent colour with orange reflexes. The perlage is smooth, fine and persistent.

#### Olfactive test

Bouquet with fresh fruit and floral notes like acacia flowers.

#### Tasting test

Pleasant, fresh and moderately dry, balanced and fine.

### Technical notes

#### Grape variety

Selection of the best Pinot grapes.

#### Area of Production

Piedmont and Oltrepò Pavese hills

#### Vinification

The wine is obtained by short maceration to obtain a light red colour with orange reflexes and soft pressing. Fermentation at a low temperature and conserved at 10°C before second fermentation.

#### Second Fermentation Method

Martinotti Method with 40 days fermentation.

#### Refining

Refining for at least 3 months at controlled temperature in the historical cellars of the House of Gancia.

#### Alcohol content

11,5°

#### Size

cl.75

### Service notes

#### Food Pairing

Ideal for traditional meals. In the mediterranean cuisine it is served with fish and used as an aperitif.

#### Serving temperature

6-8° 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.

