

# GANCIA ASTI DOCG



## Tasting notes

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

**Olfactory test:** Aromatic bouquet 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.

**Production area:** Asti, Alessandria and Cuneo

**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 with Martinotti Method, to exalt the fragrance of the Moscato Bianco of Canelli.

**Alcohol content:** 7,5°

## Service notes

**Combination with food:** Perfect for desserts but can be used as a sweet aperitif.

**Service temperature:** 8-10° C

**Conservation:** The ideal conservation is in cellars with a temperature between 11-15° C, without thermal.

Do not conserve other foodstuffs with intense or penetrating fragrances.