18 50
GANCIA

ALTA LANGA DOCG ROSE'

Elegance and natural freshness come together in this Alta Langa DOCG Rosé, expressing finesse, balance ,authenticity and offering a unique tasting experience.

AVAILABLE FORMATS: 75Cl

TASTING NOTES
Colour: characteristic antique pink with delicate, more intense highlights.
Nose: clean and harmonious on the nose, with hints of citrus fruit, red berries, yeast and a subtle bread crust note.
Taste: well-balanced, pleasantly savory, complex and fresh, with a distinct minerality.

TECHNICAL NOTES
Production area: Canelli
Grape varieties: Pinot Nero
Vinification: a portion of the Pinot Nero grape is crushed and left in contact with the skins, after which gentle pressing is carried out using a Marmonnier press in the historic cellars – recognized as a UNESCO World Heritage site – where only the heart of the must is selected for vinification. The must from each press cycle and batch is then fermented in both barriques and stainless-steel tanks, until the preparation of the cuvée and the subsequent tirage for the secondary fermentation in the bottle on the lees. This is followed by ageing on the lees for at least 30 months at controlled temperature.
Production process: Traditional Classic Method, with a secondary fermentation in the bottle lasting at least 40 days.
Alcohol content: 12% vol
Residual sugar: 7,5 g/l

SERVICE NOTES
Pairings: it is recommended as an aperitif and as a pairing for fish-based dishes, which find in Alta Langa Rosé the perfect match in terms of structure, depth and persistence. It also pairs well with mixed charcuterie boards and meat dishes.
Serving temperature: 6-8° C.