

MOSCATO ROSE'

Gancia Moscato Rosé is born from the heart of Piedmont's sparkling wine tradition, expressing all the freshness and vibrancy of an aromatic wine with a contemporary appeal: delicate and fragrant, it transforms every toast into a moment of genuine joy.

AVAILABLE FORMATS: 75Cl

TASTING NOTES

Colour: light pink reminiscent of a rose petal, creamy, with fine and persistent perlage.

Nose: intensely aromatic, fresh, with fruity hints such as peach, orange and raspberry.

Taste: sweet taste, with less alcohol perception, fragrant and full, with aromatic flavors.

TECNICAL NOTES

Production area: Canelli

Grape varieties: Moscato and red aromatic grapes.

Vinification: soft pressing of the Moscato grapes with immediate separation of the clear must in refrigerated containers at a temperature between -2° and 0°C. For the musts obtained from red grapes there's a short maceration which normally takes 24 to 48 hours, after which is a separation of the must from the skins, cooling, filtering and storage in chilled steel tanks.

Production process: Martinotti method, with slow fermentation in airtight stainless-steel tanks at 15-18°C.

Alcohol content: 7% vol

Residual sugar: 95 g/l

SERVICE NOTES

Pairings: thanks to the low alcohol content it is suitable for a refreshing break, for your aperitif and for modern cocktails. Perfect with ice-cream, pastries and cakes.

Serving temperature: 6-8° C.

