



GANCIA

— 1850 —

— *cuvée 36 mesi* —
 alta langa rosé

drink beauty



TASTING NOTES

VISUAL EXAM

Pink, clear and transparent with intense reflections. The perlage is soft, fine and persistent.

OLFACTORY EXAM

The scent is clear, harmonious, with hints of citrus, red fruits, fresh yeasts and bread crust.

TASTE EXAM

The taste is well balanced and with good structure. On the palate it is full, fresh and with good intensity, the aftertaste is long and persistent.

TECHNICAL NOTES

GRAPES

Pinot Noir.

WINEMAKING

As soon as the grapes arrive in the cellar in small baskets, the grapes are de-stemmed and left to macerate for a few hours on the skins in order to obtain a light pink color. The decanted must is then fermented with yeasts selected by Casa Gancia at a temperature of about 18 °C.

SPARKLING METHOD

It is the Classic Traditional Method, with a fermentation duration of about 40 days in the bottle and subsequent rest in the cellar for 36 months.

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

8 g/l

SERVICE NOTES

PAIRING

Ideal for refined aperitifs, fish appetizers and delicate dishes.

SERVICE TEMPERATURE

8-10°C.