



# Salamon Francesco

## Gjansal Moscato

*Gjansal by Francesco Salamon is a characterful and expressive wine, defined by its vibrant aromatic profile. Notes of ripe fruit, subtle spice, and delicate floral nuances emerge on the nose. The palate is balanced and smooth, with a refined structure and a pleasant, lingering finish.*

### Flavor profile

Straw-yellow and fresh and balanced, with layered aromas of apple, green apple, lemon, rose, and yeast. The palate is balanced and expressive, shaped by fresh acidity, a clean finish.

### Food pairing

This prosecco is great on its own or with light dishes such as salads and seafood.

### Tasting notes

Straw-yellow and fresh and balanced, with layered aromas of apple, green apple, lemon, rose, and yeast. The palate is balanced and expressive, shaped by fresh acidity, a clean finish.

**Appellation**

IGT

**Region**

Veneto

**Country**

Italy

**Wine type**

White

**Blend**

Moscato

**Alcohol %**

8

**Bottle size (ml)**

750

**Vineyard**

Near the Piave River Soil Stony