



# 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

Bright aromas of floral notes, white-fleshed fruit, and a touch of banana. Light, gently sparkling, and sweet, with a smooth, refreshing finish.

### Food pairing

Ideal with pastries, fruit-based desserts, and light sweet treats. Serve well-chilled at 40–43°F.

### Tasting notes

Straw-yellow color with a fragrant floral bouquet. Sweet, vibrant, and delicately effervescent, offering clean fruit notes and an easy, enjoyable close.

**Appellation**

IGT

**Region**

Veneto

**Country**

Italy

**Wine type**

White

**Blend**

Moscato

**Vintage****Alcohol %**

8

**Bottle size (ml)**

750

**Vineyard**

Near the Piave River Soil Stony