

EN



ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

PROSECCO D.O.C. ROSÉ

BRUT
VINTAGE

It has a pale pink color. The aroma is characterized by hints of rose and wisteria in the opening followed by slight aromas of small red fruits and scents of summer undergrowth. The mouthfeel is enveloping with constant references to candied red fruits. The sip is dominated by a splendid freshness, well balanced, with an amazing savoury finish.

TYPE

Brut vintage sparkling wine that comes from the processing and vinification of grapes from the Glera and Pinot Noir vines of the D.O.C. areas.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	11,5% vol
TOTAL ACIDITY	5-6,3 g/l	RESIDUAL SUGARS	6-12 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Pale pink with bright highlights
SCENT	Marked floral (red flowers) and fruity (strawberry and raspberry) notes that express elegance and finesse
FLAVOR	Balance between sugary and acidic elements, which together with the flavor, gives notes of freshness, softness and liveliness on the palate
PERLAGE	Persistent and fine

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 6-8 °C
PAIRINGS	Excellent with risotto, shellfish, sushi; first courses based on vegetables or fish; with Culatello di Zibello (cured meat) and warm bread, or with focaccia stuffed with fresh cheese and mortadella with pistachios.

Produced in Italy

Contains Sulphites

Togni S.p.A.

Via Leonardo da Vinci, 1 / 60048 Serra San Quirico / AN / Italy
Phone: +39 0731 8191 / E-mail: info@roccadeiforti.it

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