

EN



ROCCA DEI FORTI

CANTINE TOGNI

QUALITY SPARKLING WINE

VERDICCHIO DEI CASTELLI DI JESI D.O.C. BRUT

It has a pale gold color with green reflections. It was born in the most suitable areas for Verdicchio, the main vine of the Marche. The aroma is characterized by notes of green cedar and zest, jasmine and a veil of nutmeg. The mouthfeel is enveloping, creamy, admirable for its softness and freshness. The finish is long and delicate with an aftertaste of green almonds.

TYPE

Brut sparkling wine that comes from a selection of white wines obtained from the vinification of grapes from the Verdicchio dei Castelli di Jesi vines of the D.O.C. area.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

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

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with greenish highlights
SCENT	Delicate and fine, with hints of elder flowers, yellow fruit and toasted almonds
FLAVOR	Fruity and fresh, with an almond aftertaste
PERLAGE	Abundant and very thin bubbles, full and voluminous

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Perfect as an accompaniment to savory fish-based dishes, excellent with cod and stock fish. It also goes very well with white meat dishes and aged cheeses.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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