

NON ALCOHOLIC BEVERAGE

It has a bright straw color with green reflections. The nose opens with aromas of elderberry, acacia and slight notes of fresh pastries. It is enriched with a sweet fruity taste. It is an extremely pleasant wine.

TYPE

Non-alcoholic beverage made by the carbonization of grape must. It was born from a careful process aimed at keeping intact all the typical olfactory aspects of the freshly pressed must.

SPARKLING WINE METHOD

Forced carbonation

| FORMAT | 0,75 I | ALCOHOL CONTENT | 0% vol |
|---------------|---------|-----------------|------------|
| TOTAL ACIDITY | 5-6 g/l | RESIDUAL SUGARS | 90-100 g/l |

ORGANOLEPTIC PROPERTIES

| COLOR | Brilliant straw yellow |
|---------|-----------------------------------|
| SCENT | Intense, floral and fruity |
| FLAVOR | Persistent, fresh and lively |
| PERLAGE | Persistent, with numerous bubbles |

SERVING SUGGESTION

| TEMPERATURE | Best served chilled at a temperature of 4-6 °C |
|-------------|---|
| PAIRINGS | Excellent as aperitifs paired with fresh fruit, tropical fruit salad and tarts. It also pairs well with small pastries with creams. |
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Produced in Italy

Contains Sulphites

Togni S.p.A.

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