

EN

19  54

ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

ASTI D.O.C.G.

SWEET

It has a pale straw yellow color with flashes of golden light. The first aroma is characterized by elegant scents of rose, acacia flowers and hawthorn, which is followed by persuasive notes of sage, yellow fruit and delicate honeyed hints. On the palate, its sweetness is accompanied by a nice acidity which, combined with the sparkling bubble, gives a pleasant and satisfying sip.

TYPE

Sparkling wine made from white Moscato grapes, from the typical piedmont area elaborated according to the strict rules established by the production regulation.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	7,5% vol
TOTAL ACIDITY	5-6 g/l	RESIDUAL SUGARS	75-80 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Bright straw yellow
SCENT	Intense, with hints of sage and yellow fruit.
FLAVOR	Fresh, delicate and harmonious
PERLAGE	Abundant and silky

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 8-10 °C
PAIRINGS	Goes especially well with spoon desserts and desserts in general, with yellow fruit tarts, dry biscuits and cheesecake with citrus.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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