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ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE BRUT BIO

It has a straw yellow color, soft and luminous, with golden reflections. The aroma is characterized by scents of green almond, broom flowers flanked by herbaceous notes of clover, and peach and summer pear that play with hints of the sea. The taste is captivating and creamy, in perfect balance between softness and freshness. The finish, where sapidity and fruity aromas emerge, is long.

TYPE

Organic Brut sparkling wine made from grapes, originating from certified vines that were cultivated according to organic farming methods.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	11,5% vol
TOTAL ACIDITY	4,8-6 g/l	RESIDUAL SUGARS	6-12 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with golden highlights
SCENT	Delicate and fine, with hints of white flowers and almonds
FLAVOR	Savory, dry, fresh, fine and aromatic
PERLAGE	Rich with very thin bubbles

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Perfect with fried squid, fish in general or vegetables and cured meats; first and second courses based on white meats.



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Produced in Italy

Contains Sulphites

Togni S.p.A.

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