

ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE DEMI SEC

It has a straw yellow with green highlights. The olfactory profile is full of aroma with acacia and jasmine flowers and slight honeyed hints of summer meadow. The taste is creamy and enveloping. The sweetness, well tempered by the freshness, makes the sip intriguing. The floral finish is long with a delicate note of sweet spice.

TYPE

Demi Sec sparkling wine that was born from wines coming from the most suitable areas. It is made in steel tanks at low temperatures to favour the production of its characteristic aromas.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	11% vol
TOTAL ACIDITY	4,8-6 g/l	RESIDUAL SUGARS	32-42 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with green highlights
SCENT	Intense and floral with explicit hints to acacia honey
FLAVOR	Persistent, fresh, lively
PERLAGE	Persistent and fine

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	It goes well with light first courses, with a generous gourmet cheese platter, and dry pastries. It is also ideal if paired with savory dishes enriched with fresh fruit.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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