

EN



ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE DOLCE

It has a pale straw yellow color. Tempting and soft, it offers scents of acacia flowers, linden, hawthorn and a sugary sensation of yellow peach and composed citrus notes. Sweet and sparkling, it is enlivened by a clearly perceptible freshness, and closes with aromas of small pastries.

TYPE

Sweet sparkling wine made from a processing attentive to all details and aimed at enhancing the aromatic and gustatory features that characterize it.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	9,5% vol
TOTAL ACIDITY	4,8-6 g/l	RESIDUAL SUGARS	51-67 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with green highlights
SCENT	Pleasant, aromatic and balanced, with hints of ripe yellow fruit
FLAVOR	Sweet, harmonious and well-balanced
PERLAGE	Very fine and rich grain

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Perfect with pastry cream spoon desserts, dry pastries and yellow fruit tarts.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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