

EN



ROCCA DEI FORTI

CANTINE TOGNI

QUALITY AROMATIC
SPARKLING WINE

MOSCATO SWEET

It has an intense straw yellow. The first aroma is fresh and is characterized by delicate parietal scents that are expressed with notes of rose, sage, white flowers, acacia and hawthorn. Sweet and enveloping, it has a fresh vein that makes it extremely pleasant. The characteristic aromaticity of the vine accompanies the sip.

TYPE

Sweet sparkling wine that comes from the fermentation of must Moscato aromatic grapes.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	7% vol
TOTAL ACIDITY	4,8-6 g/l	RESIDUAL SUGARS	55-75 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Bright golden yellow with golden highlights
SCENT	Intense, delicate and enveloping, with evident notes of peach, sage and ripe apricot
FLAVOR	Sweet and very well-balanced, with pleasant acidity
PERLAGE	Delicate and rich

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Perfect with dry and fresh pastries, sweet spoon, tarts or with fruit salads. It is ideal if paired with custard-based desserts.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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