

ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

PASSERINA

BRUT

It has a light yellow color with greenish reflections. The aroma begins with a delicate bouquet of elderflower, hawthorn and acacia, continuing with herbaceous and pear hints. The sip is full, pleasant, supported by a harmonious freshness. The finish is accompanied by elegant citrus notes.

TYPE

Brut sparkling wine that was born from white wines made from the vinification of grapes of the Passerina vineyard, coming from its most suitable areas.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	12% vol
TOTAL ACIDITY	5-6,3 g/l	RESIDUAL SUGARS	6-12 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Light yellow with greenish highlights
SCENT	Intense and fruity, with woody hints and white flowers
FLAVOR	Soft and aromatic, with a sour tinge
PERLAGE	Fine and persistent

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Excellent as an aperitif, it also goes very well with savory appetizers, fish dishes, white meats or medium consistency cheeses.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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