

EN



# ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

## RIBOLLA GIALLA

BRUT  
VINTAGE

It has a pale and shiny gold color. It opens with elegant aromas of green cedar and bergamot, turns on hints of acacia and linden flowers, then finishes with a light mentholated note. The mouthfeel is intense and crispy. It has a beautiful freshness, perfectly balanced, which gives it a splendid drink. The finish is characterized by a virgin saline note.

### TYPE

Brut vintage sparkling wine that comes from white wines of the same year, made from the vinification of grapes from the Ribolla Gialla vineyard comes from most suited areas.

### SPARKLING WINE METHOD

Controlled temperature Charmat Method

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

### ORGANOLEPTIC PROPERTIES

COLOR	Pale gold with bright and shiny reflections
SCENT	Delicate and fine, with hints of broom and musk flowers
FLAVOR	Savory, fresh, fine and well- balanced
PERLAGE	Abundant and rich in very fine bubbles

### SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of <b>6-8 °C</b>
PAIRINGS	Recommended with vegetable based first courses, roast fish, seafood salad and white meat.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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