

EN



# ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

## RIESLING

EXTRA DRY  
VINTAGE

It has a straw yellow color with emerald glow. Acacia flowers, white peach and tropical fruits characterize its aroma. The mouthfeel is intense and creamy, the still crunchy tropical fruit returns, contained by a nice sapidity. The finish has an aftertaste of meringue.

#### TYPE

Extra Dry vintage sparkling wine that comes from Riesling white wines from the same year, processed at low temperatures to enhance its typical aromatic notes.

#### SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	<b>0,75 l</b>	ALCOHOL CONTENT	<b>12,5% vol</b>
TOTAL ACIDITY	<b>5-6,3 g/l</b>	RESIDUAL SUGARS	<b>12-17 g/l</b>

#### ORGANOLEPTIC PROPERTIES

COLOR	Bright and luminous pale yellow, with subtle green highlights
SCENT	Intense and fragrant with notes of fresh fruit
FLAVOR	Harmonious, fresh and well-balanced
PERLAGE	Fine and elegant, abundant and persistent bubbles

#### SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of <b>4-6 °C</b>
PAIRINGS	Excellent as an aperitif and throughout the meal, perfect with shellfish and fish second courses or with tropical fruit. It is also ideal with semi-mature cheeses paired with various jams.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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