

ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

ROSSO DOLCE

It has a bright and shiny ruby red color.
The aroma begins with elegant scents of cherry and small red fruit, punctuated by a slight bloody and woody note.
The mouthfeel is creamy, lively and stimulates the papillae.
Sweet without tiring, it takes leave with an aroma of currant fruit salad, strawberries and custard.

TYPE

Sweet red sparkling wine made following rules attentive to details and aimed at enhancing its aromatic and gustatory features.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

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

ORGANOLEPTIC PROPERTIES

COLOR	Bright and shiny ruby red
SCENT	Intense, of pink fruit, recalling currants and raspberries
FLAVOR	Sweet, harmonious and well-balanced
PERLAGE	Full of thin and persistent bubbles

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Ideal with cheeses, perfect in combination with berry or blackberry tarts, spoon desserts and chocolate, and generally with dishes paired with red fruit jams.

Produced in Italy

Contains Sulphites

Togni S.p.A.

Via Leonardo da Vinci, 1 / 60048 Serra San Quirico / AN / Italy
Phone: +39 0731 8191 / E-mail: info@roccadeiforti.it

roccadeiforti.it