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19  54

ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

EXTRA DRY

It has the colour of the electrum and a fragrant olfactory profile, with acacia flowers, jasmine, and light honeyed hints of summer meadow. The taste is creamy and enveloping. The sweetness, well tempered by freshness, makes the sip intriguing. The finish is long and floral with a delicate note of sweet spice.

TYPE

Extra Dry sparkling wine that comes from the second fermentation of white wines of community origin.

SPARKLING METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	11% vol
TOTAL ACIDITY	4,8-6 g/l	RESIDUAL SUGARS	12-17 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Light yellow with greenish reflections
SCENT	Floral, with notes of yellow fruit with veiled hints of toasting and with light hints of acacia and lime
FLAVOR	Balanced and pleasant to drink
PERLAGE	Fine and persistent

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	It is ideal with fresh dishes, first courses based on vegetables and white meat. It pairs well with salmon carpaccio marinated in citrus fruits or tagliolini with lamb ragu and salted ricotta flavoured with pink grapefruit.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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