

EN

19  54

# ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

## RIESLING

EXTRA BRUT  
VINTAGE

The colour of the wine is straw yellow with golden reflections. The aroma is characterized by scents of broom and wildflowers, ripe pineapple, and mango. It has an excellent acidity, a marked sapidity and a fresh and ripe fruity aftertaste. The finish is very long.

### TYPE

Extra Brut Vintage sparkling wine that comes from Riesling white wines from a single vintage, processed at low temperatures to enhance their typical aromatic notes.

### SPARKLING WINE METHOD

Charmat Method at a controlled temperature

FORMAT	<b>0,75 l</b>	ALCOHOL CONTENT	<b>12,5% vol</b>
TOTAL ACIDITY	<b>5,5-6,2 g/l</b>	RESIDUAL SUGARS	<b>3-6 g/l</b>

### ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with golden reflections
SCENT	Intense, floral, with notes of both fresh and ripe fruit
FLAVOR	Fresh, with excellent acidity, tasty and very long
PERLAGE	With very fine, abundant, and persistent bubbles

### SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of <b>4-6°</b>
PAIRINGS	It goes well as an aperitif and for the whole meal. It can be paired with fish first courses or white meat. It is also ideal with grilled octopus or baked white fish.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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