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ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

BRUT

It has a straw yellow color with golden glow. The aroma begins with hints of clover, alfalfa, green almond and crunchy yellow peach, and then reaches a persuasive salty and mentholated note. The taste is soft, of excellent balance, with a pleasant finish where sapidity and fruity aromas return with a slight spiciness.

TYPE

Brut sparkling wine that was born from wines coming from the most suitable areas. It is made following precise production rules aimed at enhancing all its best features.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	10,5% vol
TOTAL ACIDITY	4,8-6 g/l	RESIDUAL SUGARS	6-12 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with golden highlights
SCENT	Delicate and fine, with hints of yellow fruit, white flowers and dried fruit
FLAVOR	Pleasant, long and well-balanced
PERLAGE	Fine and persistent

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Well paired with an aperitif of smoked salmon rolls stuffed with goat cheese and raw fish; or light fish or white meat based first courses or grilled shellfish.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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