

EN



ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

PROSECCO D.O.C. BRUT

It has a pale straw color and is shiny to the eye. The aroma begins with fragrant notes of pear and hawthorn. The mouthfeel is gentle, in perfect balance between freshness and softness. It is slightly bitter in the finish. With a fruity and intense aroma, its taste is harmonious and balanced.

TYPE

Brut sparkling wine that comes from the processing of white wine grapes obtained from the vinification of grapes grown in the protected designation of origin areas.

SPARKLING WINE METHOD

Controlled temperature Charmat Method

FORMAT	0,75 l	ALCOHOL CONTENT	10,5% vol
TOTAL ACIDITY	5-6,3 g/l	RESIDUAL SUGARS	6-12 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with bright highlights
SCENT	Intense, fruity fresh and delicately aromatic
FLAVOR	Harmonious, fresh and well-balanced
PERLAGE	Delicate, rich and persistent

SERVING SUGGESTION

TEMPERATURE	Best served chilled at a temperature of 4-6 °C
PAIRINGS	Excellent as an aperitif with vegetable crudité and fresh cheeses, well paired with shellfish rice; light first courses and second courses of white meats or fish.

Produced in Italy

Contains Sulphites

Togni S.p.A.

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