

EN



# ROCCA DEI FORTI

CANTINE TOGNI

SPARKLING WINE

## BRUT ROSÉ

The colour is soft pink with brilliant reflections tending towards coral. The aroma is characterized by hints of wild berries, redcurrants, and small wild strawberries. The taste is an explosion of flavours, well integrated by softness and acidity, which give freshness and length. The finish is fresh and fragrant.

### TYPE

Brut sparkling wine that comes from the second fermentation of rose wines.

### SPARKLING WINE METHOD

Controlled temperature Charmat Method

|               |                  |                 |                 |
|---------------|------------------|-----------------|-----------------|
| FORMAT        | <b>0,75 l</b>    | ALCOHOL CONTENT | <b>12% vol</b>  |
| TOTAL ACIDITY | <b>4,8-6 g/l</b> | RESIDUAL SUGARS | <b>4-12 g/l</b> |

### ORGANOLEPTIC PROPERTIES

|         |  |
|---------|--|
| COLOR   | Pale pink with brilliant reflections tending towards coral   |
| SCENT   | Hints of wild berries, redcurrants, and small wild strawberries  |
| FLAVOR  | Pleasant and with excellent acidity. With well-integrated softness and beautiful acidity, which gives freshness and length |
| PERLAGE | Fine and persistent  |

### SERVING SUGGESTION

|             |  |
|-------------|--|
| TEMPERATURE | Best served chilled at a temperature of <b>4-6 °C</b>  |
| PAIRINGS    | You should pair it with risotto with mushrooms or with fried foods. It also goes very well with lobster linguine served on a cream of avocado or with seared prawns in a crispy lard jacket. |

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](mailto:info@roccadeiforti.it)