

ROGANTE *Exotic Passion*

The enveloping fragrance of passion fruit, pineapple and soft peach and apricot notes for a versatile sparkling wine with an unmistakable golden color and bright reflections.

The exclusive Rogante process allows the intense scents of passion fruit juice 100% natural to join the wine through a patient fermented according to the Charmat method used for sparkling wines best, thanks to the only native yeasts.

Thanks to this innovative process, Rogante ExoticPassion maintains the same alcohol content of wine which is formed and the method itself becomes the absolute quality guarantee.

Color and Perlage

Golden and bright reflexes, very fine perlage and persistent, white foam, voluminous and soft, of medium duration.

Perfume

Extraordinary complexity of the olfactory sensations of exotic passion fruit and pineapple, together with notes of melon and cedar and hints of apricot and fresh fruit.

Flavor

Enveloping taste and freshness, good complexity, soft and strong, persistent and very fine.

Tips and pairings

Alone or as an aperitif or paired with cold dishes, parfaits, fruit cups and ice cream.

Fruits

ROGANTE
Exotic Passion

*The exotic fragrance
of faraway lands*



Production Properties

Through the combination of passion fruit juice and wine the froth takes place, using the Charmat method of selected yeasts, according to the tradition of the best sparkling wines. Once bottled ends the refinement in bottle for about a month.

Chemical properties

Effective alcohol: % vol. 10,5

Sugars: g/116,00

Total acidity: g/16,30

Pressure at 20°C: 5,00 Bar

Conservation System and Serving Temperature

Thirst quenching at 6°C, releases all its fragrances served at 8°C.

Store at 16° - 18°.

Type of packaging and selling quantity

glass bottles with a capacity of 0,750 l in boxes of 6 pallets:

n° 80 cartons of 6 bottles, 16 cartons per layer.

ROGANTE *Cocktail*

Roi Passion

Ingredients:

½ Lime

1 Bar Spoon Brown Sugar

½ Aperol

¼ oz sw

Rogante ExoticPassion to fill

Preparation:

Take 1 glass from Double Rock, put the lime, sugar and ¼ oz of sw and pounded it all. Filled then the glass with crushed ice and add the Aperol and Rogante ExoticPassion. Stir with a bar spoon.

