

ROGANTE *GreenFruits*

Fruits

Enveloping citrus sensations and an aftertaste of kiwifruit for a fine and refreshing sparkling wine.

The exclusive Rogante process allows the intense scents of kiwi 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 GreenFruits maintains the same alcohol content of wine which is formed and the method itself becomes the absolute quality guarantee.

Color and Perlage

Bright green conferred by Kiwi juice, fine and persistent bubbles, white foam, soft and voluminous.

Perfume

Enveloping citrus sensations, aftertaste Kiwi and sparkling notes of fresh fruit with mint perceptions.

Flavor

Sugar balance and freshness, good structural complexity with a pleasant return of mint and citrus fruit.

Tips and pairings

Excellent with fresh snacks made from fruit.



ROGANTE
GreenFruits

An intense green flavor

Production Properties

Through the combination of kiwi 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/l 6,30

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*

Super Green

Ingredients:

½ oz midori

¼ oz sw

3 oz Rogante GreenFruits

1 cherry e 1 slice of lime

Preparation:

Take 1 cup Martini.

Shake midori and sw on a Double Rock and filter all in a cup.

Add Rogante GreenFruits up at filling and decorated with 1 cherry and 1 slice of lime.

