

ROGANTE *Melograno*

Hints of red berries are the accompaniment to a strong and marked feel of ripe pomegranate, for a sparkling wine worthy of representing the fruit of the moment.

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

Color and Perlage

Ruby red crossed by pink hues, very fine perlage and persistent, white foam, voluminous, soft with average duration.

Perfume

Marked sensation of Pomegranate, together with sparkling notes of red berries.

Flavor

Full and rich in taste, balanced and round, with a strong persistence of pomegranate.

Tips and pairings

Alone or as an aperitif or paired with cold dishes, frozen desserts, fruit and ice cream sundaes.

Fruits

ROGANTE *Melograno*

*The flame red
embrace of the passion*

Production Properties

Through the combination of pomegranate 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.

