

# 'il'FRAGOLA

Ready to drink



# **CATEGORY:**

Wine-based aromatised beverage.

#### **VINIFICATION:**

A Charmat method secondary fermentation gives the wine its semi-sparkling character, and it is then aromatised.

# **ALCOHOL:**

8% Vol.

# **TOTAL ACIDITY:**

5.4 - 6.5 g/l.

# **SUGAR LEVEL:**

75 - 85 g/l.

# **SERVING TEMPERATURE:**

5° - 7° C.

# **SENSORY PROFILE:**

An aperitif wine that marries together in a harmonious combination of strawberry aromas and the crisp, ultra-fruity bouquet of our semi-sparkling white wine.

# **SERVING SUGGESTIONS:**

Serve chilled with plenty of ice in large stemmed glass, add a spring of mint.

# **FOOD PAIRING:**

A wide range of finger and snack foods.



# 'il'RABARBARO

Ready to drink



# **CATEGORY:**

Wine-based aromatised beverage.

# **VINIFICATION:**

A Charmat method secondary fermentation gives the wine its semi-sparkling character, and it is then aromatised.

# **ALCOHOL:**

8% Vol.

# **TOTAL ACIDITY:**

5.4 - 6.5 g/l.

# **SUGAR LEVEL:**

75 - 85 g/l.

# **SERVING TEMPERATURE:**

5° - 7° C.

# **SENSORY PROFILE:**

An aperitif wine that marries together in a harmonious combination of rhubarb aromas and the crisp, ultra-fruity bouquet of our semi-sparkling white wine.

# **SERVING SUGGESTIONS:**

Serve chilled with plenty of ice in large stemmed glass, add a spring of mint.

# **FOOD PAIRING:**

A wide range of finger and snack foods.



# 'il' HUGO!

Ready to drink



# **CATEGORY:**

Wine-based aromatised beverage.

# **VINIFICATION:**

A Charmat method secondary fermentation gives the wine its semi-sparkling character, and it is then aromatised.

# **ALCOHOL:**

8% Vol.

# **TOTAL ACIDITY:**

5.4 - 6.5 g/l.

# **SUGAR LEVEL:**

75 - 85 g/l.

# **SERVING TEMPERATURE:**

5° - 7° C.

#### **SENSORY PROFILE:**

A cocktail born in Italy's Alto Adige region and now increasingly widespread and popular inspired "il" HUGO! an aperitif wine that marries together in a harmonious combination aromatic elderflower blossoms and the crisp, ultra-fruity bouquet of our semi-sparkling white wine.

# **SERVING SUGGESTIONS:**

Serve chilled with plenty of ice in large stemmed glass, add a spring of mint and a slice of lime.

# **FOOD PAIRING:**

A wide range of finger and snack foods.