



ILLINOIS SPARKLING CO.™

PERFECTING
THE BUBBLE®



BRUT OMBRÉ ROSÉ SPARKLING WINE

OUR AWARD-WINNING BRUT OMBRÉ ROSÉ FEATURES HINTS OF RASPBERRY & GREAT ACIDITY. SUBTLE COLOR VARIATIONS MAKE EACH VINTAGE UNIQUE.

TYPE: Sparkling Wine

STYLE: Brut

COLOR: Palest Pink

GRAPES USED: Illinois-grown
Chambourcin

RESIDUAL SUGAR: 15 g/L

PERCENT ALCOHOL: 12.5%

**DISGORGEMENT & TIRAGE
DATES:**
Refer to back label on bottle

TRY IF YOU LIKE:

Framboise Lambic, roasted meats,
rare finds

FOOD PAIRINGS:

Appetizers, roast chicken or turkey,
fresh fruits, and chocolate

MUSIC PAIRINGS:

“Under Pressure” by Freddie Mercury

SERVING TEMP:

Chilled (45F)

CELLARING:

Age in cellar (60-65F) for 3+ years

VOLUME: 750 mL

RECOMMENDED

GLASSWARE: Tulip flute

NOTEWORTHY:

Sweepstakes Nominee & Gold Medal – 2018 Mid-American Wine Competition

Double Gold Medal – 2018 Illinois State Fair Wine Competition

Gold Medal – 2018 Indy International Wine Competition

Silver Medal – 2018 San Francisco Chronicle Wine Competition

93 points & Exceptional rating – Beverage Testing Institute



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