



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

**TIRAGE DATE:**

Refer to back label on bottle

**DISGORGEMENT DATE:**

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:**

BEST OF SHOW Trophy and Double Gold Medal - 2015 and 2014 Illinois State  
Fair Wine Competition

Gold Medal and 93 points – 2016 Beverage Testing Institute

Gold Medal – 2015 Indy International Wine Competition

Silver Medal - 2016 Fingerlakes International Wine Competition



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