



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

815.667.5211  
INFO@ISCBUBBLY.COM

ISC TASTING ROOM  
106 MILL ST.  
UTICA, IL 61373

ISCBUBBLY.COM

