



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:** 7 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

**PRODUCTION METHOD:**

Traditional Method

**SERVING TEMP:**

Chilled (45F)

**CELLARING:**

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

**VOLUME:** 750 mL

**NOTEWORTHY:**

Governor’s Cup Trophy for Best Rosé Wine, Best of Class, & Double Gold Medal –  
2021 Illinois State Fair Wine Competition

Silver Medal - 2022 Experience Rosé Wine Competition

Selected as 2020 Illinois Signature Rosé

Sweepstakes Nominee & Gold Medal – 2019 Mid-American Wine Competition

Gold Medal – 2019 Indy International Wine Competition

Silver Medal – 2019 Experience Rosé Wine Competition

Silver Medal – 2019 Jefferson Cup Invitational Wine Competition

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