



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

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

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