



ILLINOIS SPARKLING CO.®

PERFECTING
THE BUBBLE®



RUBY RED SPARKLING WINE

INTRODUCING RUBY RED, A SPARKLING RED WINE CRAFTED USING THE CUVE CLOSE METHOD, OFFERING VIBRANT RED FRUIT FLAVORS WITH DISTINCT CHERRY NOTES. SIMILAR TO LAMBRUSCO STYLE WINES.

TYPE: Sparkling Rosé

STYLE: Off Dry

COLOR: Deep Ruby Red

GRAPES: Illinois-grown Chambourcin, Frontenac, Norton, & Marechal Foch

RESIDUAL SUGAR: 15 g /L

PERCENT ALCOHOL: 12.5%

DISGORGEMENT & TIRAGE DATES: Refer to back label on bottle

TRY IF YOU LIKE:

Picnics in the park or Indie bands with a cheerful vibe

FOOD PAIRINGS:

Brick-oven pizza, charcuterie boards, pasta carbonara

MUSIC PAIRINGS:

"Red Red Wine" by UB40

PRODUCTION METHOD:

Cuve Close Method

SERVING TEMP:

Chilled (45F)

CELLARING:

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

VOLUME: 750 mL

NOTEWORTHY:

Silver Medal – 2025 Illinois State Fair Wine Competition

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