



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:**  
This is the our first Cuve Close Sparkling wine!

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