

# Après Sol Sparkling Brut Rose

## THE FACTS

**COUNTRY:** Italy

**REGION:** Emilia-Romagna

**APPELLATION:** Ravenna IGT

**CEPAGE:** 100% Longanesi

**WINEMAKING:** Charmat Method with Native Yeast creates fine bubbles and unique complexity. Cool fermentation to retain freshness of handpicked fruit. 4 months on fine lees to create body and toasty aromas / flavors. Fined with Bentonite (Volcanic Ash derivative) for clarity and vegan-friendly standards.

**ALCOHOL BY VOLUME:** 12.0%

**AGING:** 4 months on fine lees



## THE STORY

It's time to dance irresponsibly and shout Benvenuto! to this year's release: Après Sol!

This Italian sparkling rosé is brought to you by Obvious Wines, Shandy Park, and Randi Winery. Randi Winery, located in Ravenna, Italy, is a 5th Generation winery, established in the 1800s. Run by Giovanna and Massimo Randi, a mother and son duo, they specialize in indigenous grape varieties and organic viticulture.

## THE ADJECTIVES

**OVERALL:** Vibrant & ready for a dance party

**AROMAS / FLAVORS:** Fresh red berries, white flowers, brioche, wild strawberry, ripe raspberries, pink grapefruit

**MOUTHFEEL:** Creamy with fine bubbles

## THE SELLING POINTS

Organically farmed, indigenous grape variety

**SUSTAINABILITY:** Certified Sustainable, Vegan, Green Practicing, Natural Fermentation

**PAIRINGS:** Sushi, shellfish, fried chicken, creamy sauces, brunch

