

Apres Sol Sparkling Brut Rose

THE FACTS



COUNTRY: Italy

REGION: Emilia-Romagna

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

