



Sparkling Fruits



— ROGANTE —
Revolutionary Sparkling Wines

Rogante is a winery, small in size but with big ambitions. Every day we dedicate passion to our vineyards that grow according to the **methods of the past**, in a genuine and vigorous way, and then we transform the fruits in **sparkling wines** that combine together, tradition, **innovation**, love and respect for our lands.



ROGANTE

Revolutionaries tastes, exclusive recipes.

Rogante is not only a **quality sparkling wine**, but new ideas result of the passion for the tradition to get the best as the quality of ingredients and in-depth knowledge of the processes. This is our land that gives life to our collection of **sparkling fruity wines Rogante**, Revolutionaries tastes, exclusive recipes.

Integrated production and sustainable agriculture.

Rogante born in a territory where a strict production discipline is respected: those of the integrated agriculture. This involves several rules to follow, an easy task for us we already knew that only love for our land and our vines, can give us excellent products.

— ROGANTE —

*The first Natural
Sparkling Fruit Wine*





ROGANTE

The collection of Rogante Sparkling Fruity Wines stems from the belief that a new idea can make sparkling wine as we all know in an unusually attractive product. To achieve this we have combined the best grapes with 100% natural fruit concentrates. The result? **GreenFruit, ExoticPassion, Pomegranate and ElderFlower.**

Rogante.

The new way to drink Sparkling wine.

The story of Rogante begins as all the other stories of Sparkling Wines, with pulpy and sweet grapes, pressed slowly and patiently worked according to the centenary Charmat method. And exactly from now that the story of Rogante takes a different way. The pale yellow with boreal reflections and sour and dry notes of **sparkling wine** meet the **delicious fruits juice**, which change their color and color the taste.

You and Rogante Sparkling Wines, protagonists of a beautiful story.

Sparkling wine culture, the passion for natural and quality ingredients are the protagonists of this story, now you know how it starts but does not know how to continue. Find out more by following the **recipe** section of our website or our **social profiles** and taste Rogante plain or with ice in a long drink with a heady scent or accompanied by a seafood risotto, a fresh salad or a delicious ice cream sundae.

ROGANTE *GreenFruits*

Fruits

Enveloping sensations of citrus and a refined kiwi aftertaste make for a refined and refreshing sparkling wine.

Rogante's exclusive method allows the intense aromas of the 100% natural kiwi fruit juice to bind themselves to the wine by means of a patient fermentation process employing the Charmat method, as used for the best sparkling wines, using only native yeasts. Thanks to this innovative method, Rogante Green Fruits retains the same alcohol content as the wine from which it originated and the method itself guarantees absolute quality.

Colour and perlage

Shiny green colour from the kiwi fruit juice, refined and persistent perlage, white, fluffy and voluminous foam.

Aroma

Enveloping sensations of citrus, a refined kiwi aftertaste and sparkling hints of fresh fruit with a minty feel.

Taste

Balance of sugars and vibrant freshness, good structural complexity with a pleasant return of mint and citrus.

Tips and pairings

Best with fresh, fruit-based light snacks.

ROGANTE *GreenFruits*

An intense green flavour

Production Properties

Through the combination of kiwi juice and wine the froth takes place, using the Charmat method of selected yeasts, according to the tradition of the best sparkling wines. Once bottled ends the refinement in bottle for about a month.

Chemical properties

Effective alcohol: % vol. 10,5
Sugars: g/l 16,00
Total acidity: g/l 6,30
Pressure at 20°C: 5,00 Bar

Conservation System and Serving Temperature

Thirst quenching at 6°C, releases all its fragrances served at 8°C.
Store at 16° - 18°.

Type of packaging and selling quantity

glass bottles with a capacity of 0,750 l in boxes of 6 pallets:
n° 80 cartons of 6 bottles, 16 cartons per layer.

ROGANTE
Cocktail

Super Green

Ingredients:

½ oz midori
¼ oz sw
3 oz Rogante GreenFruits
1 cherry e 1 slice of lime

Preparation:

Take 1 cup Martini.
Shake midori and sw on a Double Rock and filter all in a cup.
Add Rogante GreenFruits up at filling and decorated with 1 cherry and 1 slice of lime.



ROGANTE *Exotic Passion*

Fruits

The enveloping aroma of passion fruit, pineapple and the soft notes of apricot and peach make for a versatile sparkling wine, unmistakably golden in colour with bright tints.

Rogante's exclusive method allows the intense aromas of the 100% natural passion fruit juice to bind themselves to the wine by means of a patient fermentation process employing the Charmat method, as used for the best sparkling wines, using native yeasts. Thanks to this innovative method Rogante Exotic Passion retains the same alcohol content as the wine from which it originated and the method itself guarantees absolute quality.

Colour and perlage

Golden-coloured with bright tints, very fine and persistent perlage, white, voluminous and fluffy foam, medium lifespan.

Aroma

Extraordinary olfactory complexity derived from the exotic sensations of passion fruit and pineapple, accompanied by hints of melon and cedar and the scent of apricot and fresh fruit.

Taste

Enveloping taste and freshness, good complexity, soft and decisive, persistent and very refined.

Tips and pairings

On its own or as an aperitif or in combination with cold dishes or semifreddi, fruit salads and ice cream.

ROGANTE *Exotic Passion*

*The exotic aroma
of distant lands*

Production Properties

Through the combination of passion fruit juice and wine the froth takes place, using the Charmat method of selected yeasts, according to the tradition of the best sparkling wines. Once bottled ends the refinement in bottle for about a month.

Chemical properties

Effective alcohol: % vol. 10,5
Sugars: g/l 16,00
Total acidity: g/l 6,30
Pressure at 20°C: 5,00 Bar

Conservation System and Serving Temperature

Thirst quenching at 6°C, releases all its fragrances served at 8°C.
Store at 16° - 18°.

Type of packaging and selling quantity

glass bottles with a capacity of 0,750 l in boxes of 6 pallets:
n° 80 cartons of 6 bottles, 16 cartons per layer.

ROGANTE *Cocktail*

Ingredients:

½ Lime
1 Bar Spoon Brown Sugar
½ Aperol
¼ oz sw
Rogante ExoticPassion to fill

Preparation:

Take 1 glass from Double Rock, put the lime, sugar and ¼ oz of sw and pounded it all. Filled then the glass with crushed ice and add the Aperol and Rogante ExoticPassion. Stir with a bar spoon.



ROGANTE *Pomegranate*

Fruits

Little hints of red berry accompany the definite and marked sensation of ripe pomegranate to produce a sparkling wine which has earned its right to represent this fruit of the moment.

Rogante's exclusive method allows the intense aromas of the 100% natural pomegranate juice to bind themselves to the wine by means of a patient fermentation process employing the Charmat method, as used for the best sparkling wines, using native yeasts. Thanks to this innovative method Rogante Pomegranate retains the same alcohol content as the wine from which it originated and the method itself guarantees absolute quality.

Colour and perlage

Bright ruby red with shining tints of pink running through it, featuring very fine and persistent perlage, white, voluminous and fluffy foam, medium lifespan.

Aroma

Marked sensation of pomegranate accompanied by the sparkling notes of little red berries.

Taste

Rich and enveloping taste, balanced and rounded, with the decisive persistence of pomegranate.

Tips and pairings

On its own or as an aperitif or in combination with cold dishes or semifreddi, fruit salads and ice cream.

ROGANTE *Pomegranate*

*The red embrace
that ignites passion*

Production Properties

Through the combination of pomegranate juice and wine the froth takes place, using the Charmat method of selected yeasts, according to the tradition of the best sparkling wines. Once bottled ends the refinement in bottle for about a month.

Chemical properties

Effective alcohol: % vol. 10,5
Sugars: g/l 16,00
Total acidity: g/l 6,30
Pressure at 20°C: 5,00 Bar

Conservation System and Serving Temperature

Thirst quenching at 6°C, releases all its fragrances served at 8°C.
Store at 16° - 18°.

Type of packaging and selling quantity

glass bottles with a capacity of 0,750 l in boxes of 6 pallets:
n° 80 cartons of 6 bottles, 16 cartons per layer.



ROGANTE *Elder Flower*

Fruits

White floral hints of acacia flowers and jasmine accompany an intense and coveted sensation of fresh elderflower, producing a sparkling wine which has earned the right to represent the most sought-after flower today.

Rogante's exclusive method allows the intense aromas of the nectar extracts from the 100% natural elderflower to bind themselves to the wine by means of a patient refermentation process employing the Charmat method, as used for the best sparkling wines, using native yeasts. Thanks to this innovative method Rogante Elderflower retains the same alcohol content as the wine from which it originated and the method itself guarantees absolute quality.

Colour and perlage

Light straw-yellow with marked, paper-like, yet shining tints with refined and persistent perlage, white and fragrant foam, voluminous, soft, medium wine lifespan.

Aroma

A strong enveloping floral spring sensation of white flowers, synonymous with youth and an age at which you are free of cares.

Taste

Rich and enveloping taste, balanced and rounded, with a soft, light persistence at the end.

Tips and pairings

On its own or as an aperitif or in combination with cold dishes or semifreddi, fruit salads and ice cream.

ROGANTE *Elder Flower*

*The delicate taste
of ancient elderflower*

Production Properties

Through the combination of Elderflowers and wine the froth takes place, using the Charmat method of selected yeasts, according to the tradition of the best sparkling wines. Once bottled ends the refinement in bottle for about a month.

Chemical properties

Effective alcohol: % vol. 10,5

Sugars: g/l 16,00

Total acidity: g/l 6,30

Pressure at 20°C: 5,00 Bar

Conservation System and Serving Temperature

Thirst quenching at 6°C, releases all its fragrances served at 8°C.
Store at 16° - 18°.

Type of packaging and selling quantity

glass bottles with a capacity of 0,750 l in boxes of 6 pallets:
n° 80 cartons of 6 bottles, 16 cartons per layer.



ROGANTE
ILLUMINATED
BOTTLE

*Light up
your Toasts*

Use Rogante illuminated bottles to make the difference when you propose a toast, for aperitifs and when enjoying company.

Light it up, then submerge it under ice or water.



TAKE THE CHANCE

*Innovative Products
for a fruitful Business*

Take the opportunity to present and sell Rogante products inside your store.

Find out more.





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